Massachusetts Department of Public Health Division of Food and Drugs FOOD ESTABLISHMENT INSPECTION REPORT

Lawrence Board of Health 200 Common Street Lawrence MA 01840 Tel. (978) 620-3130 Fax (978) 722-9320

Email: BOH@Lawrence.gov

Name: Arlington School	Date: 12/05/2018	Type of Operation N) Food Service	Type of Inspection N Routine
Address: 150 Arlington Street	Risk	Retail	Re-Inspection Date: 12/15/2018 or After
Telephone: 978-722-8307	Level: 0	Residential Kitchen Mobile	Date:
Owner: City		Temporary Caterer	Pre-operation Suspect Illness
Person in Charge(PIC): Amarillis Rivera	Time: 08:27 am	Permit No:	General Complaint Other: Other
Inspector: M. Lee	<u> </u>	l ' '	
Cach violation checked requires an explanation on the national violations Related to Foodborne Illness Interventions and Violations marked may pose an imminent health hazard and require action as determined by the Board of Health.	d Risk Factors. immediate correctiv	☐ Anti-Ch	oking 590.009(E) 0 590.009(F) n Awareness 590.009(G)
FOOD PROTECTION MANAGEMENT	13. Handwash		,,,,,
1. PIC Assigned / Knowledgeable / Duties			
EMPLOYEE HEALTH	PROTECTION F	ROM CHEMICALS	
Reporting of Diseases by Food Employee and PIC Reporting with Infections Restricted/Excluded	15. Toxic Chen		
FOOD FROM APPROVED SOURCE	TIME/TEMPERA	TURE CONTROLS(Po	tentially Hazardous Foods)
4. Food and Water from Approved Source	16 Cooling Ter		
5. Receiving/Condition 6. Tags/Records/Accuracy of Ingredient Statements	17. Reheating		•
7. Conformance with Approved Procedures/HACCP Plans	18. Cooling		
PROTECTION FROM CONTAMINATION	19. Hot and Co		
8. Separation/ Segregation/ Protection	<u> </u>	Public Health Control	TO THE PROPERTY OF THE PROPERT
9. Food Contact Surfaces Cleaning and Sanitizing			PTIBLE POPULATIONS
10. Proper Adequate Handwashing 11. Good Hygienic Practices	21. Food and	Food Preparation for HSP	
	CONSUMER AL		
Violations Related to Good Retail Practices	_	Consumer Advisories	
Critical (C) violations marked must be corrected Immediately or within 10 days as determined by the Board of Health. Non-critical(N) violations must be corrected immediately or within 90 days as determined by the Board of Health.	To Foodborne and Risk Fact	plated Provisions Relations Interventions ors (Items 1-22): for CorrectionBased o	1
CN	today the items	checked indicate violation	ns of 105 CMR
23. Management and Personnel (FC-2)(590.003)	500 000/federal	Food Code. This report,	when signed below
24. Food and Food Protection (FC-3)(590.004) 25. Equipment and Litensils (FC-4)(590.005)	by a Board of H	ealth member or its agen and of Health, Failure to c	t constitutes an
25. Equipment and Utensils (FC-4)(590.005) 26. Water, Plumbing and Waste (FC-5)(590.006)	order of the Boa	ort may result in suspens	ion or revocation of
27. Physical Facility (FC-6)(590.007)	the food establis	shment permit and cessa	tion of food
28. Poisonous or Toxic Materials (FC-7)(590,008)	establishment o	perations, if aggrieved by	y this order, you
29. Special Requirements (590,009)	have a right to a	hearing. Your request me the Board of Health at t	the above address
30. Other	within 10 days	of receipt of this order.	
FSS \$:590(nspect Form6-14,doc	DATE OF RE	INSPECTION: 12/15	5/2018 or After
1		1/1	
Inspector		jilihis	Page 1 of 2

Date: 12/05/2018 Page 2 of
DESCRIPTION OF VIOLATION
OBSERVATION: Storage room / observed what appear to be droppings consistent with mice. PIC reports receiving weekly service from PCO. Discussed rodent controls. ***remove droppings daily prior to food handling. Clean and sanitize surfaces. REGULATION: The presence of insects, rodents and pests shall be controlled to minimize their presence by *routinely inspecting incomming shipments of food and supplies *routinely inspecting the premises for evidence of pests *using methods, if pests are found, such as trapping devices or approved means *eliminating harborage conditions.
OBSERVATION: Outer Doors to kitchen / observed gap at bottom of door - possible rodent entry point. Seal door to prevent rodents from traveling. REGULATION: Outer oppenings of a food establishment shall be protected against entry of insects and rodents by filling, closing holes, tight fitting windows and solid tight fitting, self closing doors.
OBSERVATION: Storage room / observed ceiling tile missing. Keep tiles in place, prevents rodents travel and entry points. REGULATION: The physical facilities shall be maintained in good repair.
Correct critical violations immediately; non-criticals within 10 days. Correct all violations in entirety and maintain. Train and supervise staff. Failure to correct all violations and maintain corrections may result in administrative action and or fines. The text in this report is an unofficial version of the state regulations. Official version of the state regulations may be found at www.mass.gov/dph/fpp or by contacting the State House Book Store.

Massachusetts Department of Public Health Division of Food and Drugs

OOD ESTABLISHMENT INSPECTION REPORT

Lawrence Board of Health 200 Common Street Lawrence MA 01840

Tel. (978) 620-3130 Fax (978) 722-9320

Email: BOH@Lawrence.gov

Name: Arlington School@	Date: 12/20/2018	Type of Operation Type of Operation Type	Type of Inspection			
Address: 150 Arlington Street	Risk	Retail	Re-inspection			
Telephone: 978-722-8307	Level: 0	Residential Kitchen Mobile	Date: Date:			
Owner: City		Temporary Caterer	Pre-operation Suspect Illness			
Person in Charge(PIC):	Time:	Permit No:	General Complaint Other:			
Inspector: M. Lee	11:57 am	Permit No.	Other			
Each violation checked requires an explanation on the national Violations Related to Foodborne Illness Interventions a Violations marked may pose an imminent health hazard and require action as determined by the Board of Health.	nd Risk Factors.	Non-comp ☐ Anti-Ch ☐ Tobacc	llance with: oking 590.009(E)			
FOOD PROTECTION MANAGEMENT		of Contemination from Ha	nds			
1. PIC Assigned / Knowledgeable / Duties	13. Handwash	Facilities				
EMPLOYEE HEALTH	PROTECTION F	ROM CHEMICALS				
2. Reporting of Diseases by Food Employee and PIC 3. Personnel with Infections Restricted/Excluded	14, Approved F	ood or Color Additive				
FOOD FROM APPROVED SOURCE	TIME/TEMPERA	TURE CONTROLS(Pot	entially Hazardous Foods)			
4. Food and Water from Approved Source	☐ 16 Cooling Ten	· · · · · · · · · · · · · · · · · · ·				
5. Receiving/Condition 6. Tags/Records/Accuracy of Ingredient Statements	17. Reheating					
7. Conformance with Approved Procedures/HACCP Plans	18. Cooling					
PROTECTION FROM CONTAMINATION	19. Hot and Co					
8. Separation/ Segregation/ Protection	20. Time As a	Public Health Control				
9. Food Contact Surfaces Cleaning and Sanitizing 10. Proper Adequate Handwashing	manager form population and an electric	FOR HIGHLY SUSCE	PTIBLE POPULATIONS			
11. Good Hygienic Practices	21. Food and F	ood Preparation for HSP				
	CONSUMER AE					
Violations Related to Good Retail Practices	22. Posting of	Consumer Advisories				
Critical (C) violations marked must be corrected immediately or within 10 days as determined by the Board of Health.		ated Provisions Relat				
Non-critical(N) violations must be corrected immediately or		Illness Interventions ors (Items 1-22):	0			
within 90 days as determined by the Board of Health.		or CorrectionBased on	an inspection			
C N 23. Management and Personnel (FC-2)(590.003)	today, the items of	checked Indicate violation	s of 105 CMR			
23. Management and Personnel (FC-2)(590.003) 24. Food and Food Protection (FC-3)(590.004)	590,000/federal f	Food Code. This report, w	hen signed below			
25. Equipment and Utensils (FC-4)(590.005)	by a Board of Health member or its agent consititutes an order of the Board of Health. Failure to correct violations					
26. Water, Plumbing and Waste (FC-5)(590.006)	cited in this report may result in suspension or revocation of					
27. Physical Facility (FC-6)(590.007)	the food establish	nment permit and cessati	on of food			
28. Poisonous or Toxic Materials (FC-7)(590.008)	establishment op	erations. If aggrieved by	this order, you			
29. Special Requirements (590.009)	have a right to a	hearing. Your request mu	ist be in writing			
30. Other		the Board of Health at th	e apove address			
"OO DEDNIA AND THE THE ALL DO	•	receipt of this order. INSPECTION:				
SS 8:590inspectForm6-14.doc	DATE OF RE-	HOF ECTION.				
Inspecior	Pichnai	l. Phin	Page 1 of 2			

DESCRIPTION OF VIOLATION
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Lawrence Board of Health
200 Common Street, Lawrence MA 01840 Tel. (978) 620-3130 Fax (978) 722-9320

Food Establishment Inspection Report

Ernail: BOH@Lawrence.gov

Number of Priority and Priority

Name: Arlington School	(1/abenda) 2 day (03/2 1/20 13	
Address: 150 Arlington St	Time in/Out: 11:30 am / 12:04 am	Foundation Violation(s): 1
Phone: 978-722-8307	Permit No.:	Number of Repeat P and PF
Email:	Risk Category: 2 HACCP: No	Violation(s):
Owner:	Type of Operation: Food Service	
Person-in-charge: Arisleyda Diaz	Type of Inspection: Routine	Previous Inspection Date: 02/25/2019
	Date of Re-Inspection:	-
STATE OF THE PROPERTY OF THE CORP.	K FACTORS AND PUBLIC HEALTH	INTERVENTIONS

Compliance Status	IN	OUT	N/A	N/O CO	SR	Compliance Status	IN	OUTN	VAINO	COS R
Supervision	26.21		No.	1 2 174		Protection from Contain	ina	tion	4000	
1 Person-In-Charge present,		out			T	15 Food separated and protected	ln			
demonstrates knowledge, and						16 Food contact surface; cleaned	In			
performs duties						and sanifized			in the	
2 Certified Food Protection Manager	In		340		11	17 Proper disposition of returned,	ln	A.	2 W	
Employee Health		10000	3.	20.		previously served, reconditioned				
3 Management, food employee and	In			50.00	T	and unsafe food		27.0		
conditional employee; Knowledge,	1					Time/Temperature Control	for	Safe	efy:	
						18 Proper cooking times & temperatures				
responsibilities, and reporting 4 Proper use of restriction and exclusion	in			1.3.4	+	19 Proper reheating procedures for hot			n/o	
5 Procedures for responding to vomiting		out	. 3	38	\forall	holding				
and diarrheal events		0	100	33	Ш	20 Proper cooling time and temperature			n/q	
						21 Proper hot holding temperature	In			
Good Hygienic Practi	In		35	919(30)	T	22 Proper cold holding temperature		out		
6 Proper eating, tasting, drinking, or	1"					23 Proper date marking and disposition	ln			
tobacco use	In	-			+1	24 Time as a Public Health Control		r	1/a	
7 No discharges from eyes, nose and	"		5		П	Consumer Advisory	90	5.5	300	
mouth		and	<u>: نا</u> کاتا:	Salar No Sell		25 Consumer advisory provided for rawl		ī	1/a	
Preventing Contamination b	E E	ajju.	3	n/o	T	under cooked food			100	
8 Hands clean and properly washed	In	_	1.75	1110	- -	Requirements for Highly Suscepti	ble:	Pop	ulation	1932
9 No bare hand contact with RTE food	-	out		8	+	26 Pasteurized foods used; prohibited	ln			
10 Adequate handwashing sinks properly		Out				foods not offered	,			
supplied and accessible	100	· · · la · · · · · ·	3 ° 8 ° 1	100 A	351	Food/Color Additives and Toxic	S	ibsta	inces	833
Approved Source	1					27 Food additives; approved and	lin	7		
11 Food obtained from source	[In	-	1.5	n/o	Н	properly used	"		1,1	
12 Food received at proper temperature	1	-		100	+	28 Toxic substances properly identified,	In	1	200	
13 Food received in good condition, safe,	In				Ш	stored and used	'''			
and unadulterated	-		13.			Conformance with Approved	میسار خوا	red(rae v	
14 Required records available, shellstock	-	-	In/a			29 Compliance with variance/specialized		7	n/a	
tags, parasite destruction	Ļ							,	La V	, 1
OFFICIAL ORDER FOR CORRECTION:	Bas	sea o	n an	iusbecr	- mail 4	process/HACCP plan	l pri	when s	signed	
oday, the items marked "OUT" indicated violations	10 1	us Cl	VIK :	CONTRACTOR	anu a	applicable sections of 2013 FDA Food Code. This rep	-1 by	ort ma	iv really	in
below by a Board of Health member or its agent co	nstit	utes a	an o	raer of th	e bo	ard of Health. Failure to correct violations cited in this	upa . reh	of 201	enoneia	n'
suspension or revocation of the food establishment	pen	mut ar	nd ci	essation	Of 10	od establishment operations. If you are subject to a n	on.	4 5/D1	ahei isi0	140
or non-renewal purchant to 105 CMR 590 000 you	nay	requ	est e	hearing	peto	re the board of health in accordance with 105 CMR 5	30.0	/13(B).	_	
Inspector:						Person In Charge:			1	,
	~~	-	_				A	-		,

art: Arilington	School Date: 03/21/2019 Page 3 of 3
il Code	DESCRIPTION OF VIOLATION
90.111	OBSERVATION: PIC could not find certificate. The Head cook left and she is filling in. REGULATION: Food allergy awareness
/	OBSERVATION: PIC could not answer the responsible party that takes care of clean-up.
-501.11-Pf	clean-up. REGULATION: Clean-up of Vomiting and Diarrheal Events OBSERVATION: When asked PIC who is responsible for choking procedures; she did not know. PIC could not provide choke safe training certificate
590.111	REGULATION: Anti-choking procedures in 1004
3-501.16(A) (2) (B)-1	OBSERVATION: Corn on serving line 81F. Chef salad- egg 59F. REGULATION: Holding TCS Food, Cold
4-501.11	OBSERVATION: 2 refrigerator units on service line are amountain temperatures. reported this. Adequate refrigeration is needed to maintain temperatures. pecunation: Good Repair and Proper Adjustment-Equipment
,	OBSERVATION: Pot/Pan area: Observed large blue container on hand washing
√ 5-205.11-Pf	sink. REGULATION: Handwashing Sink-Operation and Maintenance OBSERVATION: Due to the number and nature of violations PIC is not able to OBSERVATION: Due to the number and nature of answer allergen training.
2-102.11-Pf	choke safe, procedure for cleaning up vomit and diarrical, choke safe, procedure for cleaning up vomit and diarrical, choke safe, procedure for cleaning up vomit and diarrical, choke the corn and served it for corn. After promoting she cooked the corn and served it hot. REGULATION: PIC Demonstration

Massachusetts Department of Public Health Division of Food and Drugs OOD ESTABLISHMENT WSPECTION REPORT

Lawrence Board of Health 200 Common Street Lawrence MA 01840 . Tel. (978) 620-3130 Fax (978) 722-9320 Email: BOH@Lawrence.gov

,			
Name: Breen School@	Date: 12/20/2018		Type of Inspection
Address: 114 Osgood St	Risk	▼ Retail	Routine Re-Inspection
Telephone:	Level: 0 .		Date:
Owner.	·	Temporary Caterer	Pre-operation Suspect Illness
Person in Charge(PIC): Melissa Kiwanuka	Time:	Permit No:	General Complaint Other:
Inspector: C Hudson	12:50 am	Permit No.	Other
Each violation checked requires an explanation on the na	arative page(s) ar		
Violations Related to Foodborne Illness Interventions ar Violations marked may pose an Imminent health hazard and require action as determined by the Board of Health.		Non-compllar ☐ Anti-Chokir e ☐ Tobacco ☐ Allergen Av	590.009(E) 590.009(F)
FOOD PROTECTION MANAGEMENT	12. Prevention 13. Handwash	of Contemination from Hands Facilities	:
1. PIC Assigned / Knowledgeable / Duties			
EMPLOYEE HEALTH: 2. Reporting of Diseases by Food Employee and PIC	The state of the s	ROM CHEMICALS	
3. Personnel with Infections Restricted/Excluded	14, Approved F	ood or Color Additive ricals	•
FOOD FROM APPROVED SOURCE		TURE CONTROLS(Potent	ially Hazardous Foods)
4. Food and Water from Approved Source 5. Receiving/Condition	☐ 16 Cooling Ten		.,,
6. Tags/Records/Accuracy of Ingredient Statements	17. Reheating		
7. Conformance with Approved Procedures/HACCP Plans	18. Cooling		
PROTECTION FROM CONTAMINATION	☐ 19. Hot and Co	_	
8. Separation/ Segregation/ Protection		Public Health Control	• 1,, 3 1.
9. Food Contact Surfaces Cleaning and Sanitizing 10. Proper Adequate Handwashing	** * ,	FOR HIGHLY SUSCEPTI	BLE POPULATIONS .
11. Good Hyglenic Practices		ood Preparation for HSP	
Violations Related to Good Retail Practices		VISORY .	
Critical (C) violations marked must be corrected immediately		Consumer Advisories	
or within 10 days as determined by the Board of Health.		ated Provisions Related Illness Interventions	
Non-critical(N) violations must be corrected immediately or within 90 days as determined by the Board of Health.		rs (Items 1-22):	
C. N.		or Correction:Based on an	
23. Management and Personnel (FC-2)(590.003)	-	hecked Indicate violations of ood Code. This report, whe	
24. Food and Food Protection (FC-3)(590.004)		alth member or its agent cor	
25. Equipment and Utensils (FC-4)(590.005) 26. Water, Plumbing and Waste (FC-5)(590.006)		d of Health. Failure to correc	
27. Physical Facility (FC-6)(590.007)		t may result in suspension o nment permit and cessation	
28. Poisonous or Toxic Materials (FC-7)(590.008)		erations. If aggneved by this	
29. Special Requirements (590.009) 30. Other		nearing. Your request must	
.30. Odlei		the Board of Health at the a	bove address
SS S:590InspectForm6-Johogo	DATE OF RE-	receipt of this order. NSPECTION:	
			1
Inspector My MW	PIC M	1/	Page 1 of 2

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ray		_	OI.	£

Date: 12/20/2018

Establishment: Breen School@

Code	ĐESCRIPTION OF VIOLÄΠΟΝ		
Discussion	Hand washing sink is stocked and has sign. grilled chesse 145F. No signs of pest, permi posted. Using sanitizer and has test strips, record temps. Has list of students with alle	ts and certificates using food thermome	are ter to
Discussion	No violations found at this time		
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Inspectional, Services Department, City of Lawrence, Massachusetts

BOARD OF HEALTH TOBACCO CONTROL PROGRAM TEL: 978-620-3130 FAX: 978-722-9320



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PUBLIC HEALTH CODE ENFORCEMENT BUILDINGS WEIGHTS AND MEASURES

FOOD ESTABLISHMENT INSPECTION REPORT			
BRUCE home of the comment	Date 5 - 7 /	Type of Operation(s) Food Service	Type of Inspection Routine
Address 1123 12211	Riok	Retail Residential Kitchen	Re-inspection
Telaphone	Level	Mobile Mobile	Previous Inspection Date:
Owner j j j	HACCP Y/N	Temporary Caterer	Pre-operation Suspect Illness
Person-In-Charge (PIC) 11/1/1/1/1/1/1/1/1/1/1/1/1/1/1/1/1/1/1	Time	☐ Bed & Breakfast	General Complaint
Inspector (1981) (1987)	In: Out:	Permit No. 72 555	☐ HACCP☐ Other
ach violation checked requires an explanation on the nar			
		Non-co	empliance with:
Violations Related to Foodborne Iliness Interventions and Items) Violations marked may pose an imminent health hazard and a corrective action as determined by the Board of Health.		Anu-Choxing	590.009 (F)
FOOD PROTECTION MANAGEMENT	☐ 12 Preve	ention of Contamination from	Hands
1. PIC Assigned/Knowledgeable/Dutles		wash Facilities	(Id) Ido
EMPLOYEE HEALTH		FROM CHEMICALS	
2. Reporting of Diseases by Food Employee and PIC		oved Food or Color Additives	i
3. Personnel with Infections Restricted/Excluded	15, Toxic		
FOOD FROM APPROVED SOURCE 4. Food and Water from Approved Source	TIMETEMPER	RATURE CONTROLS (Potentia	ally Hazardous Foods)
5. Receiving/Condition	16. Cooki	ing Temperatures	
6. Tags/Records/Accuracy of Ingredient Statements	☐ 17. Rehe	ating	
7. Conformance with Approved Procedures/HACCP Plans	☐ 18. Coolir	ng	
PROTECTION FROM CONTAMINATION	☐ 19. Hot a	nd Cold Holding	
8. Separation/Segregation/Protection	☐ 20. Time	as a Public Health Control	
9. Food Contact Surfaces Cleaning and Sanitizing		NTS FOR HIGHLY-SUBCEPTIE	
10. Proper Adequate Handwashing	<u></u> 1.21. Food	and Food Preparation for H	SP
11. Good Hygienic Practices	CONSUMER A	ADVISORY ng of Consumer Advisories	
### Idea Fractions Fractio	To Foodb and Risk I Official Or today, the 590.000/fe by a Board order of the cited in this the food er establishme have a right and submit within 10 d	of Violated Provisions Reported Illnesses Intervent Factors (Red Items 1-22 ander for Correction: Baselitems checked indicate violated Food Code. This red of Health member or its a Board of Health. Failures report may result in suspend operations, if aggnerated to the Board of Health to a hearing. Your required to the Board of Health days of receipt of this order.	tions tions tions tions ed on an Inspection iolations of 105 CMR port, when signed belo agent constitutes an to correct violations pension or revocation of cessation of food yed by this order, you test must be in writing th at the above address
Inspector's Signature:	a \ . (, l',	-11 ////	
PICa Signature: Colonia Colonia Santa Print	· Madel	111 Walling 191	Page of Pages

ĸ. Page: Date: Establishment Name: [FREET]

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1					
				No.	ş
Discu	Ission Wi	Discussion With Person in Charge:	rge:		3
			U Voluntary Compliance	☐ Employee Restriction/ Exclusion	2
			☐ Re-Inspection Scheduled	d 🗌 Emergency Suspension	jo
			□ Embargo	☐ Emergency Closure	
			☐ Yotuntary Disposal	□ Oither:	

Inspectional Services Department, City of Lawrence, Massachusetts

BOARD OF HEALTH TOBACCO CONTROL PROGRAM TEL: 978-620-3130 FAX: 978-722-9320





PUBLIC HEALTH CODE ENFORCEMENT BUILDINGS WEIGHTS AND MEASURES

FOOD ESTABLISHMENT INSPECTION REPORT			
Name BRUCE AMDEX. WILL	Date	Type of Operation(s) Food Service	Type of Inspection Routins
Address up and fine NELC in the grant	Risk Level	Retail Residential Kitchen	Re-inspection Previous Inspection
Telephone 978	Lavel	Mobile	Date:
Owner P.S.	HACCP Y/N	☐ Temporary ☐ Caterer	☐ Pre-operation ☐ Suspect Illness
Person-in-Charge (PIC) Thirt Print. Million W.	Time C'ul	Caterer Bed & Breakfast	General Complaint HACCP
Inspector VGI 1318 171116 2	In:	Permit No. 204/1/	Other
Each violation checked requires an explanation on the na	arrative page(s)		
Violations Related to Foodborne Iliness Interventions at	nd Rick Factors (ompliance with:
Items)		Anti-Ciloking	590,009 (F)
Violations marked may pose an imminent health hazard and corrective action as determined by the Board of Health.	i require immedial	e Allergen Awa	
FOOD PROTECTION MANAGEMENT	12. Previ	antion of Contemination from	n Ha nds
1. PIC Assigned/Knowledgeable/Duties	🔲 13, Hand	wash Facilities	
EMPLOYEE HEALTH	PROTECTION	FROM CHEMICALS	
Reporting of Diseases by Food Employee and PIC Reporting of Diseases by Food Employee and PIC Reporting of Diseases by Food Employee and PIC	🗌 14. Аррг	oved Food or Color Additive	8
FOOD FROM APPROVED SOURCE	☐ 15. Toxid	: Chemicals	
4. Food and Water from Approved Source	TIME/TEMPE	RATURE CONTROLS (Fotent	laily Hazardova Foods)
5. Receiving/Condition	☐ 16. Cook	ting Temperatures	
6. Tags/Records/Accuracy of Ingredient Statements	🖺 17. Reha	eating	
7. Conformance with Approved Procedures/HACCP Plans	☐ 18. Cool	ing	
PROTECTION FROM CONTAMINATION	☐ 19. Hot a	and Cold Holding	
8. Separation/Segregation/Protection	🗀 20. Time	as a Public Health Control	
9. Food Contact Surfaces Cleaning and Sanitizing		NTS FOR HIGHLY-SUSCEPTI and Food Preparation for h	
10, Proper Adequate Handwashing			137
11. Good Hygienic Practices	CONSUMER 22. Post	ADVISORY ing of Consumer Advisories	
Violations Related to Good Retail Practices (Blue Items) Critical (C) violations marked must be corrected immediately or within 10 days as determined by the Board of Health. Non-critical (N) violations must be corrected immediately or within 90 days as determined by the Board of Health. C N 23. Management and Personnel (FC-2)(590.003) 24. Food and Food Protection (FC-3)(690.004) 25. Equipment and Utenslis (FC-4)(590.005) 26. Water, Plumbing and Waste (FC-5)(590.006) 27. Physical Facility (FC-6)(590.007) 28. Poisonous or Toxic Meterials (FC-7)(590.008) 29. Special Requirements (690.009) 30. Other	To Foods and Risk Official O today, the 590.000% by a Boar order of the cited in the food e establishment and submitthin 10 cited in the food e establishment and submitthin 10 cited in the food e establishment and submitted in 10 cited in the food e establishment and submitthin 10 cited in the food e establishment and submitthin 10 cited in the food e establishment and submitted in the food e establishmen	of Violated Provisions Forme Illnesses Interven Factors (Red Items 1-2 Inder for Correction: Balliems checked indicate vederal Food Code, This red of Health member or its le Board of Health. Failur is report may result in suistablishment permit and nent operations. If aggrie ht to a hearing, Your requitted to the Board of Health aggree interventions of this ord RE-INSPECTION:	ations 2): sed on an inspection violations of 105 CMR eport, when signed below a agent constitutes and re to correct violations appension or revocation of ceasation of food wed by this order, you uest must be in writing ith at the above address

A 116121

Print:

Print;

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Julia de Colores

Inspector's Signature:

PICs Signature:



Page of Pages

Date: 11- 2 : 17 Establishment Name: 13 ALLCON WILLOW SCITCH

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(4)

Page:

☐ Re-Inspection Scheduled ☐ Emergency Suspension ☐ Employee Restriction/ Exclusion ☐ Emergency Closure Deets Verified Corrective Action Required: | - No Other of inspiration ☐ Voluntary Compliance ☐ Voluntary Disposal DESCRIPTION OF VIOLATION / PLAN OF CORRECTION ☐ Embargo PLEASE PRINT CLEARLY at twice : • 725777 Condition Good Discussion With Person in Charge: A 10 C - Critical Nem R - Red Item Code 1 4 7 . .

Massachusetts Department of Public Health Division of Food and Drugs

FOOD ESTABLISHMENT INSPECTION REPORT

Lawrence Board of Health 200 Common Street Lawrence MA 01840 Tel. (978) 620-3130 Fax (978) 722-9320 Email: BOH@Lawrence.gov

Name: Bruce Annex School	Date:12/10/2018	Type of Operation	Type of Inspection			
Address: 483 Lowell	Risk	Food Service Retail	Routine Re-Inspection			
Telephone:	Level: 0	Residential Kitchen Mobile	Date:			
Owner:		☐ Temporary	Pre-operation			
Person in Charge(PIC): Yemelda Rodrigues	Time: 10:06 am	Caterer Permit No:	Suspect Illness General Complaint Other:			
Inspector: C Hudson	10,00 4,11	Permit No.	Other			
Each violation checked requires an explanation on the na Violations Related to Foodborne Illness Interventions an Violations marked may pose an imminent health hazard and require action as determined by the Board of Health. FOOD PROTECTION MANAGEMENT	d Risk Factors. immediate correctiv	Non-compli ☐ Anti-Cho ☐ Tobacco	ance with: king 590.009(E) 590.009(F) Awareness 590.009(G)			
1. PIC Assigned / Knowledgeable / Duties	13. Handwash					
EMPLOYEE HEALTH	DROTECTION E	ROM CHEMICALS	1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1			
2. Reporting of Diseases by Food Employee and PIC 3. Personnel with Infections Restricted/Excluded		ood or Color Additive	<u> </u>			
FOOD FROM APPROVED SOURCE	TIME/TEMPERA	TURE CONTROLS(Pote	ntially Hazardous Foods)			
4. Food and Water from Approved Source 5. Receiving/Condition 6. Tags/Records/Accuracy of Ingredient Statements 7. Conformance with Approved Procedures/HACCP Plans	TIME/TEMPERATURE CONTROLS(Potentially Hazardous Foods) 16 Cooling Temperatures 17. Reheating 18. Cooling					
PROTECTION FROM CONTAMINATION	19. Hot and Co	ld Holding				
8. Separation/ Segregation/ Protection		Public Health Control				
9. Food Contact Surfaces Cleaning and Sanitizing	REQUIREMENT	FOR HIGHLY SUSCEP	TIBLE POPULATIONS			
10. Proper Adequate Handwashing		ood Preparation for HSP				
11. Good Hygienic Practices	CONSUMER AD	VISORY				
Violations Related to Good Retail Practices	2013 1 1 1 1 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2	Consumer Advisories				
Critical (C) violations marked must be corrected immediately or within 10 days as determined by the Board of Health. Non-critical(N) violations must be corrected immediately or within 90 days as determined by the Board of Health. CC N 23. Management and Personnel (FC-2)(590.003) 24. Food and Food Protection (FC-3)(590.004) 25. Equipment and Utensils (FC-4)(590.005) 26. Water, Plumbing and Waste (FC-5)(590.006) 27. Physical Facility (FC-6)(590.007) 28. Poisonous or Toxic Materials (FC-7)(590.008) 29. Special Requirements (590.009) 30. Other	Number of Violator Foodborne I and Risk Factor Official Order for today, the items of 590.000/federal F by a Board of Heatorder of the Board cited in this report the food establishment open have a right to a rand submitted to the stable of	ated Provisions Relate Illness Interventions rs (Items 1-22): or CorrectionBased on a hecked indicate violations food Code. This report, whath member or its agent of of Health. Failure to correct may result in suspension ment permit and cessation erations. If aggrieved by the bearing. Your request must be Board of Health at the receipt of this order.	an inspection of 105 CMR nen signed below consititutes an ect violations or revocation of n of food nis order, you t be in writing			
Inspector Inspector	PIC .	2000/10	Page 1 of 2			

tablishment: Bruce A		Date: 12/10/2018	Page 2 of
l Code	DESCRIPTION OF VIOLATION		
Discussion	School with small kitchen. Hand washing susing quart for sanitizing and test strips food thermometer to take temperatures. Fre acceptable range milk 34F. No signs of pes posted; nurse supply list of students with keep bkf and lunch items hot logs food temp.	to monitor solution. ezers and refrigerato t. Permits and certif allergies. Using can	rs in icates
Discussion	No violations found at this time.		
		•	•
	·		

Lawrence Board of Health 200 Common Street, Lawrence MA 01840 Tel. (978) 620-3130 Fax (978) 722-9320 Email:

Food Establishment Inspection Report

Name: Bruce Annex School	Inspection Date: 03/12/2019	Number of Priority and Priority
Address: 483 Lowell St	Time In/Out 11:15 pm / 12:28 am	Foundation Violation(s):
Phone: 978-722-8160	Permit No.:	Number of Repeat P and PF
Email:	Risk Category: 2 HACCP: No	VIolation(s):
Owner:	Type of Operation: Food Service	
Person-In-charge: Ysmelda Rodriguz	Type of Inspedion: Routine	Previous Inspection Date: 02/21/2019
Inspector: J.Barclay	Date of Re-inspection:	
FOODBORNE ILLNESS RISK FACTIN = in complaince OUT = out compliance N/O = not obs	TORS AND PUBLIC HEALTH erved N/A = not applicable COS = correct	INTERVENTIONS ted on-site R = repeat violation

Compliance Status IN OUT N/A N/O COS R							Compliance Status	IN _O	UT N/A I	4/O C	OSR
Supervision				1		-11	Protection from Contam	nati	on		
1 Person-In-Charge present,	In	T	T			71	15 Food separated and protected	In			
demonstrates knowledge, and						Ш	16 Food contact surface; cleaned	In			
performs duties			- 1				and sanitized			-	-
2 Certified Food Protection Manager	In	\dashv	\dashv				17 Proper disposition of returned,	In			
Employee Health						41	previously served, reconditioned		'		
3 Management, food employee and	In	Т	T				and unsafe food				
conditional employee; Knowledge,							Time/Temperature Control	for S	Safety		
responsibilities, and reporting		- 1					18 Proper cooking times & temperatures				
4 Proper use of restriction and exclusion	In					П	19 Proper reheating procedures for hot	In		1	
5 Procedures for responding to vomiting	In						holding				
and diarrheal events							20 Proper cooling time and temperature			n/o	
Good Hygienic Practic	es				1	4	21 Proper hot holding temperature	ln			
6 Proper eating, tasting, drinking, or	ln				Γ	П	22 Proper cold holding temperature	in			
tobacco use		- }	.				23 Proper date marking and disposition	in			
7 No discharges from eyes, nose and	In					H	24 Time as a Public Health Control	П	n/a		
mouth						Н	Consumer Advisory				
Preventing Contamination by	/ Ha	nds	¹ S				25 Consumer advisory provided for raw/		n/a		
8 Hands clean and properly washed	In	77			T	П	under cooked food				
9 No bare hand contact with RTE food	ln	\neg			-	П	Requirements for Highly Suscept	ole f	opula	tion	ıs
10 Adequate handwashing sinks properly	In					Π	26 Pasteurized foods used; prohibited	ln			
supplied and accessible						П	foods not offered	Н			
Approved Source				_		4	Food/Color Additives and Toxic	Su	bstand	ces	
11 Food obtained from source	In					П	27 Food additives; approved and	П	n/a	1 1	
12 Food received at proper temperature				n/c		П	property used				
13 Food received in good condition, safe,	In					П	28 Toxic substances properly identified,	In			
and unadulterated							stored and used				
14 Required records available, shellstock			n/a	1		Н	Conformance with Approved	Proc	edure	5	
tags, parasite destruction			ľ	ĺ			29 Compliance with variance/specialized		n/a	•	
OFFICIAL ORDER FOR CORRECTION:	Basi	ed o	ายก	ins	pection	חר ייי	process/HACCP plan				
today, the items marked "OUT" Indicated violations	to 10	5 CN	AR 5	90,	000 e	ınd e	applicable sections of 2013 FDA Food Code. This rep	ort, w	hen sign	red	
below by a Board of Health member or its agent co	nstitul	es z	ın or	der	of the	е Во	ard of Health. Fallure to correct violations cited in the	в герс	rt may r	esult	ín .
							od establishment operations. If you are subject to a r				
							re the board of health in accordance with 105 CMR				
Inspector:							Person In Charg				

Food Establishment Inspection Report

MoJiN Solutions, LLC

Establishment: Bruce Annex School

GOOD RETAIL PRACTICES AND MASSACHUSETTS-ONLY SECTIONS

IN = in complaince .OUT = out compliance: N/O = not observed. N/A = not applicable. COS = corrected on-site. R = repeat violation.

	Compliance Status IN OUT N/A N/O COS R					Compliance Status	IN	TUO	N/A I	100	COS R
	Safe food and Water				48	Warewashing facilities: installed,					
30	Pasteurized eggs used where		in/a	1		maintained, and used; test strips	_	_		_	
	required				49	Non-food contact surfaces clean					
31	Water and ice from approved source					Physical Facilities					
32	Variance obtained for specialized		n/a	1	50	Hot and cold water available;					- { }
	processing methods					adequate pressure	L			_	
	Food temperature co	ntrç	k		51	Plumbing installed; proper					
33	Proper cooling methods used;	ln			1	backflow devices				_	$\perp \!\!\! \perp \!\!\! \mid$
	adequate equipment for				52	Sewage and waste water properly					
	temperature control					disposed	_			\perp	
34	Plant food properly cooked for hot			n/o	. 53	Toilet features, properly,					
	holding					constructed supplied, and cleaned	_			_	
35	Approved thawing methods used			n/o	54	Garbage and refuse properly					
36	Thermometer provided and accurate					disposed; facilities maintained	_			\dashv	
	Food Identification				55	Physical facilities installed,					
37	Food properly labeled: original	•				maintained, and clean					
	container				56	Adequate ventilation and lighting;					
	Prevention of Food Cont	ami	nation			designated areas used					
38	Insects, rodents, and animals not					Massachusetts Requirem	ent	s			
	present				.M1	Anti-choking procedures in food	ln	1			
39	Contamination prevented during					service establishment	\perp	_			
	food preparation,storage and				M2	Food allergen awareness	lin				
	display				МЗ	Caterer	L		\rightarrow	n/o	
40	Personal cleanliness	3			M4	Mobile Food Operation	L		_	n/o	
41	Wiping cloths: properly used and				M5		\perp		1	п/о	
	stored				M6	Public Market; Farmers Market	_	_	1 1	n/o	
42	Washing fruits and vegetables				M7	Residential Kitchen; Bed-and-				n/o	
	Proper Use of Utensi	ls				Breakfast Operation	1				
43	In-use utensils properly stored				M8	Residential Kitchen: Cottage Food				n/o	
44	Utensils, equipment and linens:					Operation	1				
	properly stored, dried, and handled				M9	School Kitchen; USDA Nutrition	In	1			
45	Single-use/single-service articles:					Program					
	properly stored and used				M1	0 Leased Commercial Kitchen		1_	-	n/o	
46	Gloves used properly				M1	1 Innovation Operation			·	n/o	
	Utensils, Equipment and Ve	end	ing			Local Requirements					
47	Food and non-food contact surfaces				L1	Local law or regulation				n/o	
	cleanable, properly designed,				L2	Other				n/o	
	constructed and used										
									{		
		ŧ.		1 1	11				لــــــــــــــــــــــــــــــــــــــ		

Date: 03/12/2019 Page 3 of 3

stablishment: Bruce	Annex School Date: 03/12/2019 Page 3 of 3
	DESCRIPTION OF VIOLATION
ail Code	
Discussion	No violations were observed. Observed milk in milk case at 33F. Orange juice in reach in at 36F. Cooked carrots hot holding at 137F.
.001	Correct critical violations immediately; non-criticals within 10 days. Correct all violations in entirety and maintain. Train and supervise staff. Failure to correct all violations and maintain corrections may result in administrative action and or fines. The text in this report is an unofficial version of the state regulations. Official version of the state regulations may be found at www.mass.gov/dph/fpp or by contacting the State House Book Store.

Inspectional Services Department, City of Lawrence, Massachusetts

BOARD OF HEALTH TOBACCO CONTROL PROGRAM TEL: 978-620-3130 FAX: 978-722-9320



PUBLIC HEALTH
CODE ENFORCEMENT
BUILDINGS
WEIGHTS AND MEASURES

OOD ESTABLISHMENT INSPECTION REPORT			
Name BRUCE SCHOOL	Date	Type of Operation(s) Frood Service	Type of Inspection ☐ Routine
Address 135 BUTLER STREET	Risk	Retall Residential Kitchen	Re-inspection Previous Inspection
Telephone 0,79 975 5435	Level	☐ Mobile	Dale:
Owner S	HACCP Y/N	Temporary Caterer	☐ Pre-operation ☐ Suspect Illness
k 1	Time	Bed & Breakfast	General Complaint
1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	In: 8.35	Permit No. (797/17	HACCP Other
Inspector V CA PICA FUTTIFIE Each violation checked requires an explanation on the nar	Out:	/ /	
ach violation checked requires an explanation on the har	idite page(s) c	Non-co	mpllance with:
Violations Related to Foodborne Illness Interventions and	d Risk Factors_	(Red Anti-Choking	590.009 (E)
Items) Violations marked may pose an imminent health hazard and i	equire immedial	te Tobacco Allergen Awa	590,009 (F) reness 590.009 (G)
corrective action as determined by the Board of Health.	- 4-11	Allot gott Alla	
FOOD PROTECTION MANAGEMENT	12 Preve	ention of Contamination from	Hands
1. PIC Assigned/Knowledgeable/Duties	- -	dwash Facilitles	
EMPLOYEE HEALTH		N FROM CHEMICALS	
2, Reporting of Diseases by Food Employee and PIC		oved Food or Color Additive	S
3. Personnel with Infections Restricted/Excluded		c Chemicals	
FOOD FROM APPROVED SOURCE		ERATURE CONTROLS (Potent	ially Hazardous Foods)
4. Food and Water from Approved Source		king Temperatures	
5. Receiving/Condition	17, Reh		
☐ 6. Tags/Records/Accuracy of Ingredient Statements		-	
7. Conformance with Approved Procedures/HACCP Plans	☐ 18. Coo	•	
PROTECTION FROM CONTAMINATION	_	and Cold Holding	
8, Separation/Segregation/Protection		e as a Public Health Control ENTS FOR HIGHLY-SUSCEPTI	DI E DODUL ATIONS (HSP)
9. Food Contact Surfaces Cleaning and Sanitizing		d and Food Preparation for h	
10. Proper Adequate Handwashing		RADVISORY	
11. Good Hygienic Practices		ting of Consumer Advisories	
Violations Related to Good Retail Practices (Blue Items) Critical (C) violations marked must be corrected	Number	of Violated Provisions I borne Ilinesses Interver	Related
immediately or within 10 days as determined by the Board	and Risl	k Factors (Red Items 1-2	2):
of Health, Non-critical (N) violations must be corrected	Official (Order for Correction: Ba	sed on an inspection
immediately or within 90 days as determined by the Board of Health.	today, the	e items checked indicate federal Food Code. This r	violations of 105 CMK
CN	by a Boa	rd of Health member or it	agent constitutes an
23. Management and Personnel (FC-2)(590,003)	order of t	the Board of Health. Failu	re to correct violations
24. Food and Food Protection (FC-3)(590.004) 25. Equipment and Utensils (FC-4)(590.005)	cited in the	his report may result in su establishment permit and	spension or revocation (
26. Water, Plumbing and Waste (FC-5)(590.006)	establish	ment operations. If aggric	eved by this order, you
27, Physical Facility (FC-6)(590.007)	have a ri	ight to a hearing. Your req	uest must be in writing
28. Poisonous or Toxic Materials (FC-7)(590.008)	and subr	mitted to the Board of Head days of receipt of this or	nin at the above address Her
29. Special Requirements (590.009)		RE-INSPECTION:	,
30. Other			
101 11.11	-t- \ / / /	111.77 =	
Inspector's Signature: Value Pri	CD :- 1 121 6	111111111111111111111111111111111111111	Page / of Pages
PICs Signature: 1000 July Ce &	Int: 1905A	KIXIVICEZ	

Date: Establishment Name: β RUC \dot{c}

Verified	TIXTURES	7 575							Required: \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \	ance Employee Restriction/ Exclusion	☐ Re-Inspection Scheduled ☐ Emergency Suspension	* Cmergency Closure	
DESCRIPTION OF VIOLATION OF COMMECTION PLEASE PRINT CLEARLY	14 - 19457	المراجع المراج							arge: 12) Corrective Action Required:	THE CORP. BUT		☐ Embargo	
C - Critical Item R - Red Item								·	Discussion With Person in Charge:	CATAL. VICTO			
Item Code No. Reference						-			Discussion W	1 1 1 1 V 1 1 1	3-1-1-1-1-1-1-1-1-1-1-1-1-1-1-1-1-1-1-1		

Violations Related to Foodborne illness interventions and Risk Factors (Red Items 1-22)

FOOD PROTECTION MANAGEMENT

	I OOM	11012011011
T.	590.003(A)	Assignment of Responsibility*
	590.003(B)	Demonstratioo of Knowledge*
	2-103.11	Person in charge – duties

EMPLOYEE HEALTH

2	590,003(C)	Responsibility of the person in charge to require reporting by food employees and applicants*
	590.003(F)	Responsibility of a Food Employee or an Applicant to Report to the Person in Charge*
	590.003(G)	Reporting by Person in Charge*
3	590.003(D)	Exclusions and Restrictions*
	590,003(E)	Removal of Exclusions and Restrictions

	FOOD FF	ROM APPROVED SOURCE
4		Food and Water from Regulated Sources
-	590.004(A-B)	Compliance with Food Law*
	3-201.12	Food in a Hermetically Sealed Couttiner*
	3-201.13	Fluid Milk and Milk Products*
	3-202,13	Shell Eggs*
	3-202.14	Eggs and Milk Products, Pasteurized*
	3-202.16	Ice Made From Potable Drinking Water*
	5-101.11	Drinking Water from an Approved System ⁸
	590,006(A)	Bottled Drinking Water*
	590.006(B)	Water Meets Standards in 310 CMR 22.0*
		Shellfish and Fish From an Approved Source
	3-201.14	Fish and Recreationally Caught Molluscan Shellfish*
	3-201.15	Molluscan Shellfish from NSSP Listed
		Sources*
		Game and Wild Mushrooms Approved by
		Regulatory Authority
	3-202.18	Shellstock Identification Present*
	590.004(C)	Wild Mushrooms*
	3-201.17	Game Animals*
. 5		Receiving/Condition
	3-202.11	PHFs Received at Proper Temperatures*
	3-202.15	Package Integrity*
	3-101-11	Food Safe and Unadulterated*
6	•	Tags/Records: Shellstock
-	3-202.18	Shellstock Identification*
	3-203.12	Shelfstock Identification MaIntained*
	•	Tags/Records: Fish Products
	3-402.11	Parasite Destruction*
	3-402.12	Records, Creation and Retention*
	590.004(J)	Labeling of Ingredients*
		Conformance with Approved Procedures
7	2	/HACCP Plans
	3-502.11	Specialized Processing Methods*
	3-502.12	Reduced Oxygen Packaging, Criteria*
	8-103.12	Conformance with Approved Procedures*

PROTECTION FROM CONTAMINATION

	PROTECTION	ON FHOM CONTAMINATION		
88		Cross-Contamination		
	3-302.11(A)(1)	Raw Animal Foods Separated from		
- 1	•	Cooked and RTE Foods*		
		Contamination from Raw ingredients		
t	3-302.11(A)(2)	Raw Animal Foods Separated from Each		
1		Other*		
ŀ		Contamination from the Environment		
ŀ	3-302,11(A)	Pood Protection*		
ı	3-302.15	Washing Fruits and Vegetables		
, t	3-304.11	Food Contact with Equipment and Utensils*		
ı	0.4	Contamination from the Consumer		
ŀ	3-306.14(AI(B)	Returned Food and Reservice of Food*		
ł	5 500.11(1111	Disposition of Adulterated or		
1		Contaminated Food		
	3-701.11	Discarding or Reconditioning Unsafe Foods		
9	3-101.11	Food Contact Surfaces		
)	4-501.111	Manual Warewashing - Hot Water		
	4.50PHT	Sanitization Temperatures*		
	4-501.112	Mechanical Warewashing - Hot Water		
	4-301.112	Sanitization Temperatures*		
	4-501,114	Chemical Sanitization - temp., pH.		
	4-201,114	Concentration and Hardness*		
	4-601.11(A)	Equipment Food Contact Surfaces and		
	4-501.11(A)	Utonsils Clean*		
	4-602.11	Cleaning Frequency of Equipment Food -		
	4-002.11	Contact Surfaces and Utensils ²⁴		
	4-702.[1	Frequency of Sanitization of Utensils and		
	4-702.11	Food Contact Surfaces of Equipment*		
	4-703.11	Methods of Sanitization — Hot Water and		
	+ A13.11	Chemical*		
[Proper, Adequate Handwashing		
10	0.761.11	Clean Condition – Hands and Arms*		
	2-301.11			
	2-301.12	Cleaning Procedure*		
	2-301.14	When to Wash ^a		
11		Good Hygienic Practices		
	2-401.11	Eating, Drinking or Using Tobacco*		
	2-401.12	Discharges From the Eyes, Nosc and		
		Mouth*		
	3-301.12	Preventing Contamination When Tasting*		
12		Prevention of Contamination from Hands		
	5909.004(E)	Preventing Contamination from Employees*		
13		Handwash Facilities		
		Conveniently Located and Accessible		
	5-203.11	Numbers and Capacities*		
	5-204.11	Location and Placement*		
	5-205.11	Accessibility, Operation and Maintenance		
		Supplied with Soap and Hand Drying		
		Devices		
	6-3-01.11	Handwashing Cleanser, Availability		
	6-301.12	Hand Drying Provision		

^{*} Denotes critical item in the federal 1999 Food Code or 105 CMR 590,000.

Violations Related to Foodborne Illness Interventions and Risk Factors (Red Items 1-22) (Cont.)

PROTECTION FROM CHEMICALS

	1,101.20	Food or Polos Additions
BEAT AND	2 400 10	Food or Color Additives
	3-202.12	Additives*
	3-202,14	Protection from Unapproved Additives*
		Poisonous or Toxic Substances
	7-101.11	Identifying Information - Original
- 1		Containers*
[7-102.11	Common Name - Working Containers*
[7-201.11	Separation - Storage*
	7-202.11	Restriction - Presence and Use*
	7-202.12	Conditions of Use*
- 1	7-203.11	Toxic Containers - Prohibitions*
[7-204.11	Sanitizers, Criteria – Chemicals*
[7-204.12	Chemicals for Washing Produce, Criteria*
[7-204.14	. Drying Agents. Criteria*
[7-205.11	. Incidental Food Contact, Lubricants*
[7-206.11	Restricted Use Pesticides, Criteria*
[7-206.12	Rodent Bait Stations*
	7-206.13	Tracking Powders, Pest Control and
		Monitoring*

TIME/TEMPERATURE CONTROLS

	TIMETEMPEN	ATURE CONTROLS		
16		Proper Cooking Temperatures for		
		PHF\$		
	3-401.11A(1)(2)	Eggs - 155°F 15 sec.		
		Eggs - Immediate Service 145°P 15 sec.*		
	3-401.11(A)(2) Comminuted Fish, Meats & Game			
		Animals - 155°F 15 sec.*		
	3-401.11(B)(1)(2) Pork and Beef Roast - 130°F 121 min			
	3-401.11(A)(2)	Ratites, Injected Meats - 155°F 15 sec.*		
	3-401.11(A)(3)	Poultry, Wild Game. Stuffed PHFs,		
		Stuffing Containing Fish, Meat.		
		Poultry or Ratites - 165°F 15 sec."		
	3-401.11(C)(3)	Whole-muscle, Intact Beef Steaks		
		145°F *		
	3-401.12	Raw Animal Foods Cooked in a		
		Microwave 165°F*		
3-401.11(A)(1)(b) All Other PHFs – 145°F		All Other PHFs – 145°F 15 sec.*		
17	17 Reheating for Hot Holding			
	3-403.11(A)&(D)	PHFs 165°F 15 sec.*		
	3-403.11(B)	Microwave - 165°F 2 Minute Standing		
		Time*		
	3-403.11(C) Commercially Processed RTE Food -			
		140°F*		
	3-403.11(E)	Remaining Unsliced Portions of Bref		
		Roasts*		
18,		Proper Cooling of PHFs		
	3-501.14(A)	Cooling Cooked PHFs from 140°F to		
		70°F Within 2 Hours and From 70°F to		
		41°F/45°F Within 4 Hours.*		
	3-501.14(B)	Cooling PHFs Made From Ambient		
		Temperature Ingredients to 41°F/45°F		
		Within 4 Hours.*		

^{*} Denotes critical item in the federal 1999 Food Code or 105 CMR 590,000.

	3-501.14(C)	PHFs Received at Temperatures
		According to Law Cooled to
		41°F/45°F Within 4 Hours*
	- 3-501.15	Cooling Methods for PHFs
		PHF Hot and Cold Holding
	3-501.16(B)	Cold PHFs Maintained at or below
	590.004(F)	41°F/45°F *
	3-501.16(A)	Hot PHFs Maintained at or above
		140°F *
	3-501.16(A)	Roasts Held at or above 130°F*
-20		Time as a Public Health Control
	3-501.19	Time as a Public Health Control*
	590.004(H)	Variance Requirement

REQUIREMENTS FOR HIGHLY SUSCEPTIBLE POPULATIONS (HSP)

21	3-801.11(A)	Unpasteurized Pre-packaged Juices and
.77		Beverages with Warning Labels*
	3-801.11(B)	Use of Pasteurized Eggs*
	3-801.11(D)	Raw or Partially Cooked Animal Food and
		Raw Seed Sprouts Not Served*
	3-80J.11(C)	Unopened Food Package Not Re-served*

CONSUMER ADVISORY

22	3-603.11	Consumer Advisory Posted for Consumption of Animal Foods That are Raw. Undercooked or Not Otherwise Processed to Eliminate
		Pathogens*
	3-302.13	Pasteurized Eggs Substitute for Raw Shell Eggs*

SPECIAL REQUIREMENTS

590.009(A)-(D)	Violations of Section 590,009(A)-(D) in catering, mobile food, temporary and
	residential kitchen operations should be debited under the appropriate sections above if related to foodborne illness interventions and risk factors. Other
	590,009 violations relating to good retail practices should be debited under #29 – Special Requirements.

VIOLATIONS RELATED TO GOOD RETAIL PRACTICES (Blue Items 23-30)

Critical and non-critical violations, which do not relate to the foodborne illness interventions and risk factors listed above, can be found in the following sections of the Food Code and 105 CMR 590.000.

/tem	Good Retail Practices	FC	590.000
23,	Management and Personnel	FC-2	.003
24.	Food and Food Protection	FC-3	.004
25.	Equipment and Utensits	FC - 4	.005
26.	Water, Plumbing and Waste	FC-5	.006
27.	Physical Facility	FC-6	.007
28.	Poisonous or Toxic Materials	FC - 7 "	.008
29.	Special Requirements		.009
30.	Other		

^{4.59} Honebacks-2.40;

Inspectional Services Department, City of Lawrence, Massachusetts

BOARD OF HEALTH TOBACCO CONTROL PROGRAM TEL: 978-620-3130

TEL: 978-620-3130 FAX: 978-722-9320



PUBLIC HEALTH
CODE ENFORCEMENT
BUILDINGS
WEIGHTS AND MEASURES

OOD ESTABLISHMENT INSPECTION REPORT			
Name Druce School	Date 0 28/18	Type of Operation(s) Food Service	Type of Inspection [4] Routine
Address 135 Rutter Street	Risk	Retail	Re-inspection "
100 DUTIES STREET	Level	Residential Kitchen Mobile	Previous Inspection Date:
1 10 113 22 103	HACCP Y/N	☐ Temporary	☐ Pre-operation
Owner L.P.S.		Caterer Bed & Breakfast	Suspect Illness General Complaint
Person-in-Charge (PIC) Kosa Kodriquez	Time 0: 300		HACCP
Inspector XOSA TINA/ 1204 GILDERT	Out:	Permit No.	Other *
ach violation checked requires an explanation on the n	arrative page(s) a		
Violations Related to Foodborne Illness Interventions a Items) Violations marked may pose an Imminent health hazard and		Red Anti-Choking Tobacco	590.009 (E) 590.009 (F) 1 reness 590.009 (G)
сопесtive action as determined by the Board of Health.		e Allergen Awa	1911622 230:003 (G)
FOOD PROTECTION MANAGEMENT	[12 Prove	ention of Contamination from	Hands
1. PIC Assigned/Knowledgeable/Duties	·		rianus .
EMPLOYEE HEALTH		wash Facilities (FROM CHEMICALS	/
2. Reporting of Diseases by Food Employee and PIC			
3. Personnel with Infections Restricted/Excluded	_ ,,	oved Food or Color Additives	:
FOOD FROM APPROVED SOURCE	15. Toxic		- H. Harandava Faada
4. Food and Water from Approved Source		RATURE CONTROLS (Potenti	any nazaroous roods)
5. Receiving/Condition	<u>i</u>	ing Temperatures	
6. Tags/Records/Accuracy of Ingredient Statements	17. Rehe	eating	
7. Conformance with Approved Procedures/HACCP Plans	☐ 18. Cooli	ng	
PROTECTION FROM CONTAMINATION	🔲 19. Hot a	and Cold Holding	
8. Separation/Segregation/Protection	☐ 20. Time	as a Public Health Control	
9. Food Contact Surfaces Cleaning and Sanitizing		NTS FOR HIGHLY-SUSCEPTI	
10. Proper Adequate Handwashing	∐'21. F 00 0 ≒.	l and Food Preparation for F	101
11. Good Hygienic Practices	CONSUMER	ADVISORY ing of Consumer Advisories	
Violations Related to Good Retail Practices_ (Blue Items) Critical (C) violations marked must be corrected immediately or within 10 days as determined by the Board of Health. Non-critical (N) violations must be corrected immediately or within 90 days as determined by the Board	To Foodb and Risk Official O	of Violated Provisions Forme Illnesses Interventions (Red Items 1-2) Under for Correction: Base	tions 2): sed on an inspection
of Health.		items checked indicate vectorial Food Code. This re	
C N	by a Boar	d of Health member or its	agent constitutes an
23. Management and Personnel (FC-2)(590.003) 24. Food and Food Protection (FC-3)(590.004)		ne Board of Health. Failur	
25. Equipment and Utensils (FC-4)(590.005)		is report may result in suestablishment permit and	
26. Water, Plumbing and Waste (FC-5)(590.006)		ment operations. If aggrie	
27. Physical Facility (FC-6)(590.007)	have a rig	iht to a hearing. Your req	uest must be in writing
28. Poisonous or Toxic Materials (FC-7)(590.008)		nitted to the Board of Hea days of receipt of this ord	
29. Special Requirements (590.009)		RE-INSPECTION:	IVI.
8. Syundpace or the 14.doc			4
T In		1	
1 Ook I we	rint: Kosa	tina	Page of Pages
PICs Signature: Will A William To Like	rint: 12050	Vadrilles	· Page of Pages

Yes ☐ Re-Inspection Scheduled ☐ Emergency Suspension ☐ Employee Restriction/ Exclusion □ Emergency Closure Date Verified ď Corrective Action Required: No Other: ☐ Voluntary Compliance ☐ Voluntary Disposal DESCRIPTION OF VIOLATION / PLAN OF CORRECTION □ Embargo Date: (0 | 3-8/18 PLEASE PRINT CLEARLY Journoy. arcal ·Establishment Name: Axuce School O CON 53/2 BARS Discussion With Person in Charge: C - Critical Item R - Red Item Lynnolyse and Code

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Inspectional Services Department, City of Lawrence, Massachusetts

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BOARD OF HEALTH TOBACCO CONTROL PROGRAM TEL: 978-620-3130 FAX: 978-722-9320



PUBLIC HEALTH
CODE ENFORCEMENT
BUILDINGS
WEIGHTS AND MEASURES

Name Pryuce School	Date 5 8 Type of Operation(s) Type of Inspection 4 Routine
Address 175 R + 185 Ch	Risk Retail Re-inspection
Telephone 972 - 975 - 5435	Mobile Date:
Owner LPS	HACCP Y/N Temporary Pre-operation Suspect Illness
Description (DIC) (A)	Time Bed & Breakfast General Complaint
Inspector Valerie Nelson	In: /2:/5 Out: Permit No.
ach violation checked requires an explanation on the nar	rative page(s) and a citation of specific provision(s) violated.
Violations Related to Foodborne Illness Interventions and Items) Violations marked may pose an imminent health hazard and corrective action as determined by the Board of Health.	# Risk Factors_(Red Anti-Choking 590,009 (E)
FOOD PROTECTION MANAGEMENT	12. Prevention of Contamination from Hands
1. PIC Assigned/Knowledgeable/Duties	☐ 13. Handwash Facilities
EMPLOYEE HEALTH	PROTECTION FROM CHEMICALS
2. Reporting of Diseases by Food Employee and PIC	14. Approved Food or Color Additives
3. Personnel with Infections Restricted/Excluded	15. Toxic Chemicals
FOOD FROM APPROVED SOURCE 4. Food and Water from Approved Source	TIME/TEMPERATURE CONTROLS (Potentially Hazardous Foods)
5. Receiving/Condition	16. Cooking Temperatures
G. Tags/Records/Accuracy of Ingredient Statements	☐ 17. Reheating
7. Conformance with Approved Procedures/HACCP Plans	18. Cooling
PROTECTION FROM CONTAMINATION	19 Hot and Cold Holding
☐ 8. Separation/Segregation/Protection	20. Time as a Public Health Control
9. Food Contact Surfaces Cleaning and Sanitizing	REQUIREMENTS FOR HIGHLY-SUSCEPTIBLE-POPULATIONS (HSP) 121. Food and Food Preparation for HSP
10. Proper Adequate Handwashing	
11. Good Hyglenic Practices	CONSUMER ADVISORY 22. Posting of Consumer Advisories
Violations Related to Good Retail Practices_ (Blue Items) Critical (C) violations marked must be corrected Immediately or within 10 days as determined by the Board of Health. Non-critical (N) violations must be corrected immediately or within 90 days as determined by the Board of Health. 23. Management and Personnel (FC-2)(590.003) 24. Food and Food Protection (FC-3)(590.004) 25. Equipment and Utensils (FC-4)(690.005) 26. Water, Plumbing and Waste (FC-6)(690.007) 27. Physical Facility (FC-6)(690.007) 28. Poisonous or Toxic Materials (FC-7)(590.008) 29. Special Requirements (590.009)	Number of Violated Provisions Related To Foodborne Illnesses Interventions and Risk Factors (Red Items 1-22): Official Order for Correction: Based on an Inspection today, the items checked indicate violations of 105 CMR 590.000/federal Food Code. This report, when signed below a Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation the food establishment permit and cessation of food establishment operations. If aggrieved by this order, you have a right to a hearing. Your request must be in writing and submitted to the Board of Health at the above address within 10 days of receipt of this order. DATE OF RE-INSPECTION:

Date: Establishment Name: Bronce

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70

Q

12:15

としまれ Yes ☐ Re-inspection Scheduled ☐ Emergency Suspension ☐ Employee Restriction/ Exclusion ☐ Emergency Closure Date Verified ナーカイントラントーナ S Other: C. C. 17 . Char. it ためるこ Corrective Action Required: Stock ment Suce OS かりつまか ٠, 区 Voluntary Compliance 1. (x x 12) ż an 5 lerg Sweek noto have 9 □ Voluntary Disposal (50) DESCRIPTION OF VIOLATION / PLAN OF CORRECTION ☐ Embargo (Ar ! 3 d 2 からか PLEASE PRINT CLEARLY 040 ンジョン No t Lock PIC 100 イイケイ シーで į į アシーは よって Dorly met 10000 4 シャケケトナ ナマン
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ジ Q D Sunce 7 0 Ó MANNS 170 SINUDINA to AN WAY Loside 1000 reese ナシャ 1205a 7 ナケイン Mice paronert D3 440 3 んころ Discussion With Person in Charge: وا C - Critical Item R - Red Item NOTE 25-4-1903-12 20/11 211-101-0) 100 50/ + 0.001 14-2-591 on Our t i 77-1-Code Reference N 27-1 00 No. ત a

Violations Related to Foodborne Iliness Interventions and Risk Factors (Red Items 1-22)

FOOD PROTECTION MANAGEMENT

	a de de les s	
1	590.003(A)	Assignment of Responsibility*
:	590.003(B)	Demonstration of Knowledge*
	2-103.11	Person in charge - duties

EMPLOYEE HEALTH

		LIMIT LO	1 E E I I E POLITI	
- 1	2	590.003(C)	Responsibility of the person in charge to	-
			require reporting by food employees and	
			applicants**	
		590.003(F)	Responsibility of a Food Employee or an	
			Applicant to Report to the Person in Charge®	
		590.003(G)	Reporting by Person in Charge*	
	3	590.003(D)	Exclusions and Restrictions*	
		590 003(E)	Removal of Exclusions and Restrictions	

	FOOD FROM APPROVED SOURCE				
1		Food and Water from Regulated Sources			
	590.004(A-B)	Compliance with Food Law*			
	3-201.12	Food in a Hermetically Sealed Container*			
	3-201.13	Fluid Milk and Milk Products*			
	3-202.13	Shell Eggs*			
	3-202.14	Eggs and Milk Products, Pasteurized*			
	3-202.16	Ice Made From Potable Drinking Water*			
	3-101.11	Drinking Water Irom in Approved System ⁶			
	590,006(A)	Bottled Drinking Water*			
	590.006(B)	Water Meets Standards in 310 CMR 22.0*			
		Shellfish and Fish From an Approved Source			
	3-201,14	Fish and Recreationally Cought Molluscan			
		Shellfish*			
	3-201.15	Molluscan Shelltish from NSSP Listed			
		Sources*			
		Game and Wild Mushrooms Approved by			
		Regulatory Authority			
3-202,18		Shellstock Identification Present*			
	590.004(C)	Wild Mushrooms®			
	3-201.17	Game Animals			
5		Receiving/Condition			
	3-202.11	PHF's Received at Proper Temperatures*			
	3-202.15	Package Integrity*			
	3-191.11	Food Safe and Unadulterated*			
6		Tags/Records: Shellstock			
	3-202.18	Shellstock Identification*			
	3-203.12	Shellstock Identification Maintained*			
		Tags/Records: Fish Products			
	3-402.11	Parasite Destruction*			
	3-402.12	Records, Crestion and Retention*			
	590.004(3)	Labeling of ingredients*			
.7		Conformance with Approved Procedures			
1.7		/HACCP Plans			
	3-502.11	Specialized Processing Methods*			
	3-502.12	Reduced Oxygen Packaging, Criteria*			
	8-103.12	Conformance with Approved Procedures*			

PROTECTION FROM CONTAMINATION

	1110100					
. 8		Cross-Contamination				
	3-302.11(A)(1)	Raw Animal Foods Separated from				
		Cnoked and RTE Foods*				
ſ		Contamination from Raw Ingredients				
	3-302.11(A)(2)	Raw Animal Foods Separated from Each				
		'Other"				
		Contamination from the Environment				
- 1	3-302.11(A)	Food Protection ²				
ı	3-302.15	Washing Proits and Vegetables				
1	3-304.11	Food Contact with Equipment and Utensils*				
1	J 30 3.10	Contemination from the Consumer				
ŀ	3-306,14(A)(B)	Returned Food and Reservice of Food*				
ì	3-300, 11111123	Disposition of Adulterated or				
		Contaminated Food				
ŀ	3-701.11	Discarding or Reconditioning Unsafe Foods				
9	3-(41.11	Food Contact Surfaces				
14	4-501,111	Manual Warewashing - Hot Water				
	4-301.111	Santization Temperatures*				
	4-501,112	Mechanical Warewashing - Hor Water				
1	4-0011.012	Smitization Temperatures				
	4 1775 - 1 4	Chemical Sanitization - temp., pH.				
j	4-503.114					
		Concentration and Hardness's				
	4-E(0.14(A)	Equipment Food Contact Surfaces and				
		Utonsils Clean*				
	4-502.11	Cleaning Frequency of Equipment Food -				
		Contact Surfaces and Utensils*				
	4-7112.11	Frequency of Santization of CleusUs and				
		Food Contact Surfaces of Equipments				
	4-703.11	Methods of Sanitization - Hot Water and				
		Chemical*				
10		Proper, Adequate Handwashing				
	2-301.11	Clean Candition - Hands and Arms*				
	2-301.12	Cleaning Procedure*				
	2-501.14	When to Wash ³				
11		Good Hyglenic Practices				
	2-40).11	Eating, Drinking or Using Tobacco*				
	2-301.12	Discharges From the Eyes. Nose and				
		Mouth*				
	3-301.12	Preventing Contamination When Tasting*				
12		Prevention of Contamination from Hands				
<u> </u>	590.004(E)	Prevening Contamination from Employees				
13		Handwesh Facilities				
10		Conveniently Located and Accessible				
	5-203.11	Numbers and Capacities*				
		Location and Placement*				
	5 55 1111	Accessibility, Operation and Maintenance				
	5-2(15.11	Supplied with Soap and Hand Drying				
		1				
	d 400 a c c	Devices				
	6-3/01.11	Handwashing Cleanser, Availability				
	6-301.12	Hand Drying Provision				

^{*} Denotes critical item in the federal 1999 Food Code or 105 CMR 590,000.

Violations Related to Foodborns liness interventions and Risk Factors (Red items 1-22) (Cont.)

PROTECTION FROM CHEMICALS

	PROTECT	ION PROM CHEMICALS
1000		Food or Color Additives
	3-202.12	Additives*
	3-202.14	Protection from Unapproved Additives*
		Poisonous or Toxic Substances
	7-101.11	Identifying Information - Original Containers*
	7-102.11	Common Name - Working Containers*
	7-201.11	Separation - Storage*
	7-202.11	Restriction - Presence and Use*
	7-202,12	Conditions of Use*
	7-203.11	Toxic Containers - Problibitions*
	7-204.11	Sanitizers, Criteria - Chemicals*
	7-204.12	Chemicals for Washing Produce, Criteria*
	7-204.14	Drying Agents. Criteria*
	7-205.11	Incidental Food Contact, Lubricants*
	7-206.11	Restricted Use Pesticides. Criteria*
	7-206.12	Rodent Bait Stations* .
	7-206.13	Tracking Powders, Pest Control and Monitoring*

TIME/TEMPERATURE CONTROLS

Proper Cooking Temperatures for PHFs
3-401.11A(1)(2) Eggs - 155°F 15 sec. Eggs - Immediate Service 145°F 15 sec 3-401.11(A)(2) Comminuted Fish, Meats & Game Animals - 155°F 15 sec.* 3-401.11(B)(1)(2) Pork and Beef Roast - 130°P 121 min* 3-401.11(A)(2) Ratites, Injected Meats - 155°F 15 sec.* 3-401.11(A)(3) Poultry, Wild Game, Stuffed PHFs, Stuffing Containing Fish, Meat. Poultry or Ratites - 165°F 15 sec.* 3-401.11(C)(3) Whole-muscle, Intact Beef Steaks 145°F* 3-401.12 Raw Animal Foods Cooked in 0 Microwave 165°F * 3-401.11(A)(1)(b) All Other PHFs - 145°F 15 sec.* 17 Reheating for Hot Holding 3-403.11(B) Microwave - 165°F 2 Minute Standing Time*
Eggs - Immediate Service 145°F 15 sec 3-401.11(A)(2) Comminuted Fish, Meats & Game Animals - 155°F 15 sec.* 3-401.11(B)(1)(2) Pork and Beef Roast - 130°F 121 min* 3-401.11(A)(2) Ratites, Injected Meats - 155°F 15 sec.* 3-401.11(A)(3) Poultry, Wild Game, Stuffed PHFs, Stuffing Containing Fish, Meat. Poultry or Ratites - 165°F 15 sec.* 3-401.11(C)(3) Whole-muscle, Intact Beef Steaks 145°F* 3-401.12 Raw Animal Foods Cooked in 0 Microwave 165°F * 3-401.11(A)(1)(b) All Other PHFs - 145°F 15 sec.* 17 Reheating for Hot Holding 3-403.11(B) Microwave - 165°F 2 Minute Standing Time*
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3-403.11(B) Microwave - 165°F 2 Minute Standing Time*
Time*
3-403.11(C) Commercially Processed RTE Food -
· 140°F*
3-403.11(E) Remaining Unsliced Portions of Beef
Rozsts*
18, Proper Cooling of PHFs
3-501.14(A) Cooling Cooked PHFs from 140°F to
70°F Within 2 Hours and From 70°F to
41°F/45°F Within 4 Hours.*
3-501.14(B) Cooling PHFs Made From Ambient
Temperature Ingredients to 41°F/45°F
Within 4 Hours.*

^{*} Denotes critical item in the federal 1999 Food Code or 105 CMR 590.000.

	3-501.14(C)	PHPs Received at Temperatures
		According to Law Cooled to
		41°F/45°F Within 4 Hours*
	- 3-501.15	Cooling Methods for PHFs
	3 .	PHF Hot and Cold Holding:
Line Committee	3-501.16(B)	Cold PHFs Maintained at or below
	590.004(F)	41°F/45°F *
	3-501.16(A)	Hot PHFs Maintained at or above
		140°F *
	3-501.16(A)	Roasts Held at or above 130°F *
20		Time as a Public Health Control
P.S.A. Merick	3-501.19	Time as a Public Health Control*
	590.004(H)	Variance Requirement

REQUIREMENTS FOR HIGHLY SUSCEPTIBLE POPULATIONS (HSP)

2	3-801.11(A)	Unpastcurized Pre-packaged Juices and Beverages with Warning Lahels*
Legislandon.	3-801.11(B)	Use of Pasteurized Eggs*
	3-801.11(D)	Raw or Partially Cooked Animal Food and Raw Seed Sprouts Not Served*
	3-801.11(C)	Unopened Food Package Not Re-served*

CONSUMER ADVISORY

-22	3-603.11	Consumer Advisory Posted for Consumption of Animal Foods That are Raw. Undercooked or Not Otherwise Processed to Eliminate Pathogens*
	3-302-13	Pasteurized Eggs Substitute for Raw Shell Eggs*

SPECIAL REQUIREMENTS

590.009(A)-(D)	Violations of Section 590.009(A)-(D) in catering, mobile food, temporary and residential kitchen operations should be debited under the appropriate sections above if related to foodborne illness interventions and risk factors. Other 590.009 violations relating to good retail practices should be debited under #29 – Special Requirements.
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VIOLATIONS RELATED TO GOOD RETAIL PRACTICES (Blue Items 23-30)

Critical and non-critical violations, which do not relate to the foodborne illness interventions and risk factors listed above, can be found in the following sections of the Food Code and 105 CMR 590.000.

item	Good Retail Practices	FC	590.000
23.	Management and Personnel	FC-2	.003
24.	Food and Food Protection	FC-3	.004
25,	Equipment and Utensils	FC-4	.005
26. Water, Plumbing and Waste		FC-5	.006
27.	Physical Facility	FC-6	.007
28.	Poisonous or Toxic Materials	FC-7	.008
29.	Special Requirements		.009
30.	Other	,	

4:50 Hornbecks 2.dec

Lawrence Board of Health 200 Common Street, Lawrence MA 01840 Tel. (978) 620-3130 Fax (978) 722-9320 Email: 80H@l awrence.gov

Food Establishment Inspection Report

Elitali. BOTI@Lawrence.gov							
Name: Bruce School	Inspection Date: 03/14/2019	Number of Priority and Priority	0				
Address: 135 Butler St	Time In/Out: 09:45 am / 10:05 am	Foundation Violation(s):	U				
Phone: 978-975-5435	Permit No.:	Number of Repeat P and PF	\cap				
Email:	Risk Category: 2 HACCP: No	Violation(s):	U				
Owner: Type of Operation: Food Service							
Person-in-charge: Rosa Rodriguez Type of Inspection: Routine Previous Inspection Date:							
Inspector: c.hudson Date of Re-Inspection:							
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS							
IN = In complaince OUT = out compliance N/O = not observed N/A = not applicable COS = corrected on-site R = repeat violation							

Compliance Status	Compliance Status	INO	N/A TU	N/O (COSR			
Supervision	Protection from Contam	nati	on '	S				
1 Person-In-Charge present,	In		37	15 Food separated and protected	ln			
demonstrates knowledge, and				16 Food contact surface; cleaned	ln		ž.	
performs duties				and sanitized				
2 Certified Food Protection Manager	In			17 Proper disposition of returned,	ln	1	350	
Employee Health	\$8255°	A.	KS 12.55	previously served, reconditioned			40.0	
3 Management, food employee and	In	17	3. Ç	and unsafe food		1.0%		
conditional employee; Knowledge,				Time/Temperature Control	for s	Safety	y :· · · ·	
responsibilities, and reporting				18 Proper cooking times & temperatures			n/o	
4 Proper use of restriction and exclusion	In		.4.	19 Proper reheating procedures for hot			nio	
5 Procedures for responding to vomiting	In	- 10		holding				
and diarrheal events		7.		20 Proper cooling time and temperature			n/o	
Good Hygienic Pracli	es	1		21 Proper hot holding temperature	In			
6 Proper eating, tasting, drinking, or	In			22 Proper cold holding temperature	ln			
tobacco use				23 Proper date marking and disposition	In			
7 No discharges from eyes, nose and	In			24 Time as a Public Health Control		n/a	1	
mouth		17		Consumer Advisory			ANAN:	• : :
Preventing Contamination by Hands 25 Consumer advisory provided for raw/ n/a								
8 Hands clean and properly washed	In			under cooked food			1,4	
9 No bare hand contact with RTE food In Requirements for Highly Susceptible Population							atior	ıs
10 Adequate handwashing sinks properly	In			26 Pasteurized foods used; prohibited	In		1.1	
supplied and accessible				foods not offered			1 '	
Approved Source	14,100	V-12.	No. 1 Sept. 1	Food/Golor Additives and Toxic	: Sul	bstan	cės:	
11 Food obtained from source	In	325	13-	27 Food additives; approved and	In		13	
12 Food received at proper temperature			in/o	properly used				
13 Food received in good condition, safe,	In	100	2	28 Toxic substances properly identified,	lin		1	
and unadulterated				stored and used			1.1:	
14 Required records available, shellstock		n/a		Conformance with Approved I	roc	edure	38	::5
tags, parasite destruction]	29 Compliance with variance/specialized		n/		
OFFICIAL ORDER FOR CORRECTION:	Based	on an	inspection	process/HACCP plan			1	
today, the items marked "OUT" indicated violations	lo 105 C	MR 5	90.000 and	applicable sections of 2013 FDA Food Code. This rep	ort, w	hen sig	ned	
below by a Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in								
suspension of revocation of the food establishment permit and cessation of food establishment operations. If you are subject to a notice of suspension,								
or non-rengwal pursuant to 105 CMR \$90,000 you may request a hearing before the poard of health in accordance with 105 CMR \$90,015(B).								
Inspector	.)			Person In Charge:	·			
771						Pa	ge 1	of 3
							-	

Food Establishment Inspection Report

MaJiN Solutions, LLC

Establishment: Bruce School	Date: 03/14/2019	Page 2 of 3
GOOD RETAIL PRACTICES AND MASSACHUSETTS	ONLY SECTIONS"	STATE OF STATE
IN = in complaince OUT = out compliance N/O = not observed N/A = not applicable COS = or	orrected on-site R = repeat vi	olation

	Compliance Status	IN C	OUT I	N/A)	VO COS	R			Compliance Status	INC	UT N/A	N/O CO	S _R
	Safe food and Wate	r-No				3	48	V	/arewashing facilities: installed,		. 3.		T
	Pasteurized eggs used where	In		Ť		11		m	nainteined, and used; test strips		17		_
	required	"	1				49	N	on-food contact surfaces clean	.0.5	-15		
	Water and ice from approved source		-	1	5.7	1	-		Physical Facilities	(A.A.)	4,543	, · · · · · · · · · · · · · · · · · · ·	•
	Variance obtained for specialized			n/a		11			lot and cold water available;				Т
	processing methods		ľ			Ш			dequate pressure	V	· .	11.	
	Food temperature co	niro	1.65	0.77		네	51		Plumbing installed; proper				
22	Proper cooling methods used;	THE S			n/o	Ш			ackflow devices			51.	
	•						52	_	Sewage and waste water properly	13		3	
	adequate equipment for					Ш			lisposed ·	1.3			-1
	temperature control	10	\vdash		n/o	H	53		follet features; properly,	N		100	
	Plant food properly cooked for hot				120		-		constructed supplied and cleaned	1	- 3		
	holding	3	-		n/o	╂╂	54		Sarbage and refuse properly		N.		
	Approved thawing methods used	1		45			J-		disposed; facilities maintained				- {
	Thermometer provided and accurate			<u> </u>	-	Ц	5		Physical facilities installed,		14	117	
	Food Identification	. 3	1127.40	7	(100 miles	H	J		maintained, and clean				- 1
37	Food properly labeled: original					}	56		Adequate ventilation and lighting;	1.5.		1.00	+
	container		<u>L</u>		17.53	Щ	Ο		designated areas used		. 1		
	Rrevention of Food Con	tam	inat	ion	,अध्यक्ष गाउना				Massachusetts Requirem	ionte			_
38	Insects, rodents, and animals not	100		1.5		Ш				in	,,, ,	11	T
	present	47	1-	-	1.1	4-11	IV		Anti-choking procedures in food	-[""			
39	Contamination prevented during						_	_	service establishment			1	-
	food preparation, storage and	1					-		Food allergen awareness	<u> in</u>	-	n/o	
	display	1	-	1	1	Ш	<u> </u>	-	Caterer	+		n/o	-
40	Personal cleanliness	-2;	1	13	-	Ц	<u> </u>		Mobile Food Operation	-		_	-1
	Wiping cloths: properly used and			1.3	1×4	11	L		Temporary Food Establishment	+		n/o	-
1	stored	េ			2.9	Ш	V		Public Market; Farmers Market		-	_n/o_	-
42	Washing fruits and vegetables	14%		100			V		Residential Kitchen; Bed-and-	1		n/o	
•	Proper Use of Uten	sils					L		Breakfast Operation		1-1-	-	_
43	In-use utensils properly stored	. "					A	8 N	Residential Kitchen: Cottage Food	i	1 1	n/a	
44	Utensils, equipment and linens:		-	:-	1 :1:		L		Operation	_	-		
	properly stored, dried, and handled			1			1	V19	School Kitchen; USDA Nutrition	-		n/o	
45	Single-use/single-service articles:		Ŋ			\Box			Program		\perp		
"	properly stored and used	* 1	0	Í,	1 1 1	11	T	V110	Leased Commercial Kitchen			n/o	
46	Gloves used properly	1		17			T	M11	Innovation Operation			n/o	
1	Utensils, Equipment and	Ven	ding	g 34				:	. Local Requirements			W. W.	
17	Food and non-food contact surface	s T	3	1		T	T	L1	Local law or regulation			n/o	
4/	cleanable, properly designed,	Ĩ.;		:::	1.0		_		Other			n/o	
	constructed and used									1			
					11		ΙĹ			L	لــــــــــــــــــــــــــــــــــــــ		

stablishment: Bruce S		Date: 03/14/2019	Page 3 of
il Code	DESCRIPTION OF VIOLATION		
Discussion	Milk 35F. Mixed rice dish 154F. Walk in r	cefrigerator is	
	broken; being worked on at time of inspecti	ion. Milk discarded.	
Discussion	No violations found at time of inspection.		7-11
}			
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Massachusetts Department of Public Health Division of Food and Drugs

FOOD ESTABLISHMENT INSPECTION REPORT

Lawrence Board of Health 200 Common Street Lawrence MA 01840 Tel. (978) 620-3130 Fax (978) 722-9320 Email: BOH@Lawrence.gov

Name: Robert Frost School	Date:02/11/2019	Type of Operation	Type of Inspection N Routine
Address: 33 Hamlet St	Risk	Food Service Retall	Re-Inspection
Telephone: 978-975-5941	Level: 2	Residential Kitchen Mobile	Date:
Owner:		Temporary Caterer	Pre-operation Suspect Illness
Person in Charge(PIC): Natalia	Time: 10:07 am	Permit No:	General Complaint Other:
Inspector: J.Barclay	10.07 6111	Permit No.	Other
Each violation checked requires an explanation on the national Violations Related to Foodborne Illness Interventions and Violations marked may pose an imminent health hazard and require action as determined by the Board of Health.	d Risk Factors.	Non-complia ☐ Anti-Chok ☐ Tobacco	ance with:
FOOD PROTECTION MANAGEMENT	12. Prevention	of Contemination from Hand	is
1. PIC Assigned / Knowledgeable / Duties	13. Handwash		
EMPLOYEE HEALTH	DROTECTION F	ROM CHEMICALS	
2. Reporting of Diseases by Food Employee and PIC 3. Personnel with Infections Restricted/Excluded		ood or Color Additive	
FOOD FROM APPROVED SOURCE			ntially Hazardous Foods)
4. Food and Water from Approved Source 5. Receiving/Condition 6. Tags/Records/Accuracy of Ingredient Statements 7. Conformance with Approved Procedures/HACCP Plans PROTECTION FROM CONTAMINATION 8. Separation/ Segregation/ Protection	16 Cooling Ten 17. Reheating 18. Cooling 19. Hot and Co	nperatures	ntiany razardous roods)
9. Food Contact Surfaces Cleaning and Sanitizing 10. Proper Adequate Handwashing 11. Good Hygienic Practices		FOR HIGHLY SUSCEPT	FIBLE POPULATIONS
Violations Related to Good Retail Practices		Consumer Advisories	
Critical (C) violations marked must be corrected immediately or within 10 days as determined by the Board of Health. Non-critical(N) violations must be corrected immediately or within 90 days as determined by the Board of Health. C N 23. Management and Personnel (FC-2)(590.003) 24. Food and Food Protection (FC-3)(590.004) 25. Equipment and Utensils (FC-4)(590.005) 26. Water, Plumbing and Waste (FC-5)(590.006) 27. Physical Facility (FC-6)(590.007) 28. Poisonous or Toxic Materials (FC-7)(590.008) 29. Special Requirements (590.009) 30. Other	Number of Viol To Foodborne and Risk Facto Official Order for today, the items of 590.000/federal Fiby a Board of Heorder of the Board cited in this report the food establishment op have a right to a land submitted to	ated Provisions Relate Illiness Interventions rs (Items 1-22): or Correction Based on a checked indicate violations food Code. This report, whalth member or its agent or d of Health. Failure to correct may result in suspension ment permit and cessation erations. If aggrieved by the board of Health at the receipt of this order.	an inspection of 105 CMR een signed below consititutes an ect violations or revocation of n of food its order, you t be in writing
Inspector	PIG /	Pridat	Page 1 of 2

.

Discussion No violations were observed. Observed chicken in walk in at 41F. Chicken in hot holding line at 145F. Milk in reach in refriger at 38F. Test strips and food thermometer was available. Observed qu santizer at 200pm. Handsink were in compliance. Frozen foods were frozen. No evidence of pests. Hood, slicer, equipment and falor were clean, free of accumulation and good condition. Observed allergen statement at point of service, Certifications were in compliance.	Page 2 o
Discussion No violations were observed. Observed chicken in walk in at 41F. Chicken in hot holding line at 145F. Milk in reach in refriger at 38F. Test strips and food thermometer was available. Observed qu samitizer at 200ppm. Handsink were in compliance. Frozen foods were frozen. No evidence of pests. Hood, slicer, equipment and floor were clean, free of accumulation and good condition. Observed allergen statement at point of service. Certifications were in compliance.	
41F. Chicken in hot holding line at 145F. Milk in reach in refriger at 36F. Test strips and food thermometer was available. Observed questitizer at 200ppm. Handsink were in compliance. Frozen foods were frozen. No evidence of pests. Hood, slicer, equipment and floor were clean, free of accumulation and good condition. Observed allergen statement at point of service. Certifications were in compliance.	
	uant. e
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Lawrence Board of Health 200 Common Street, Lawrence MA 01840 Tel. (978) 620-3130 Fax (978) 722-9320 Email: BOH@Lawrence.gov

Food Establishment Inspection Report

		1 1 1 1 1 1							
Name: Frost School	Inspection Date: 03/19/2019	Number of Priority and Priority							
Address: 33 Hamlet St.	Time In/Out: 11:18 am / 11:43 am	Foundation Violation(s):							
	Pennit No.:	Number of Repeat P and PF							
Phone: 978-943-5142	Risk Category: 2 HACCP: No	Violation(s):							
Email:	Type of Operation: Food Service								
Owner:		Previous Inspection Date: 02/25/2019							
Person-in-charge: Natalia Dominguez	Type of Inspection: Routine								
Inspector: c.hudson	Date of Re-Inspection: 03/29/2019 or Af								
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS N = in complaince OUT = out compliance N/O = not observed N/A = not applicable COS = corrected on-site R = repeat violation									

Compliance Status Supervision 1 Person-In-Charge present,						닉i	Protection from Contamin	- 41			
1 Person-In-Charge present,	7					- 11	Plotection from Containing	เสแ	OH		
			\top			П	15 Food separated and protected	n			
			1 1					n			
demonstrates knowledge, and							and sanitized				
performs duties 2 Certified Food Protection Manager	-	n -	+			H		n			
Employee Health						4	previously served, reconditioned				
		n		_			and unsafe food	1			1
3 Management, food employee and	-1'	"					Time/Temperature Control f	or	Safe	ety	
conditional employee; Knowledge,		1	1				18 Proper cooking times & temperatures	\top		n/	o i
responsibilities, and reporting	, l	_	-		-	+1		ln			
4 Proper use of restriction and exclusion		n _				H	holding				
5 Procedures for responding to vomiting	י ן פּי	n				П	20 Proper cooling time and temperature			n/	0
and diarrheal events						┦	21 Proper hot holding temperature		out		cos
Good Hygienic Prac				_	1			ln			
6 Proper eating, tasting, drinking, or		in						ln			
tobacco use	+	1-		-	+-	+	24 Time as a Public Health Control		ı	n/a	
7 No discharges from eyes, nose and	- 1	In				il	Consumer Advisory				
mouth	ᆜ	1		1_	_		25 Consumer advisory provided for raw/				
Preventing Contamination	by	Har	nas	1.1		\neg	under cooked food				
8 Hands clean and properly washed	\dashv	_		n/	0		Requirements for Highly Susceptb	le	Pop	ulati	ons
9 No bare hand contact with RTE food		In	_ _	+	-	+	26 Pasteurized foods used; prohibited			n/a	T
10 Adequate handwashing sinks prope	rly	In					•				
supplied and accessible						Ш.	foods not offered Food/Color Additives and Toxic	S	ubst:	ance	
Approved Source				_	1			lin			1
11 Food obtained from source	-	In	_ _	-		-	27 Food additives, approved and	""			
12 Food received at proper temperatur	e			n/	0		properly used	100	\vdash	-	
13 Food received in good condition, sa	fe,	In			İ	i	28 Toxic substances properly identified,	""			
and unadulterated						\perp	stored and used				
14 Required records available, shellsto	ck		n/	a			Conformance with Approved I	7rc	T		
tags parasite destruction							29 Compliance with variance/specialized			n/a	
THE PROPERTY OF ACCURACY	N:	Base	d on a	n ins	spec	tion	process/HACCP plan	Ļ	_		-
L. L. Hama marked "OUT" Indicated violati	ons t	ด 105	5 CMR	590	טטט,ו	and	applicable sections of 2013 FDA Food Code. This rep	ort,	wnen	signe	Q - call bas
the second of Health member or its agent	con	stitute	as an c	orde	roft	he B	oard of Health, Failure to correct violations cited in this	3 1 6	MIC III	iu) 14.	3011
connection or reprocation of the food establishm	ent	permi	t and o	cess	ation	n of f	ood establishment operations. It you are subject to a n	ULIU	e ut a	uopei	sion,
or non-renewal pursuapt to 105 CMR 590,000 y	ou n	ау ге	quest	a he	earin	g bel	ore the board of health in accordance with 105 CMR 5	90.	015(B	·). 	
Inspecto			ナ	1			Person In Charge:				
ath Mar							Noth	1	1	1	
									_/	Pag	e 1 of

Food Establishment Inspection Report

MoJiN Solutions, L

Establishment: Frost School

Date: 03/19/2019

Page 2 of

GOOD RETAIL PRACTICES AND MASSACHUSETTS-ONLY SECTIONS IN = in complaince OUT = out compliance N/O = not observed N/A = not applicable COS = corrected on-site R = repeat violation

IN OUT N/A N/O CO: IN OUT N/A N/O COS R Compliance Status Compliance Status Warewashing facilities: installed, Safe food and Water maintained, and used; test strips 30 Pasteurized eggs used where ln Non-food contact surfaces clean required Physical Facilities 31 Water and ice from approved source Hot and cold water available; 32 Variance obtained for specialized ln/a adequate pressure processing methods Plumbing installed; proper Food temperature control backflow devices n/o 33 Proper cooling methods used; Sewage and waste water properly adequate equipment for disposed temperature control Toilet features; properly, out 34 Plant food properly cooked for hot constructed supplied, and cleaned holding Garbage and refuse properly out 35 Approved thawing methods used disposed; facilities maintained 36 Thermometer provided and accurate out out Physical facilities installed, Food Identification maintained, and clean 37 Food properly labeled: original Adequate ventilation and lighting; container designated areas used Prevention of Food Contamination Massachusetts Requirements 38 Insects, rodents, and animals not M1 Anti-choking procedures in food present service establishment 39 Contamination prevented during ln M2 Food allergen awareness food preparation, storage and n/o M3 Caterer display n/o M4 Mobile Food Operation 40 Personal cleanliness n/o M5 Temporary Food Establishment 41 Wiping cloths: properly used and n/o M6 Public Market; Farmers Market stored M7 Residential Kitchen; Bed-andn/o 42 Washing fruits and vegetables **Breakfast Operation** Proper Use of Utensils M8 Residential Kitchen: Cottage Food n/o 43 In-use utensils properly stored Operation 44 Utensils, equipment and linens: M9 School Kitchen; USDA Nutrition n/o properly stored, dried, and handled Program 45 Single-use/single-service articles: M10 Leased Commercial Kitchen n/o properly stored and used n/o M11 Innovation Operation 46 Gloves used properly Local Requirements Utensils, Equipment and Vending n/o Local law or regulation 47 Food and non-food contact surfaces n/o L2 Other cleanable, properly designed, constructed and used

Page 3 of 3

Establishment: Frost Sc	chool Bate, 03/13/2013 Page 5 01 5
Fail Code	DESCRIPTION OF VIOLATION
3-501.16(A)(1)-P	OBSERVATION: Chicken on serving line 85F. All Hot holding foods must be maintained at 135F or above at all times. REGULATION: Holding TCS Food, Hot
4-204.112	OBSERVATION: Warmer chicken 120F. observed no 2nd thermometer in warmer. Place warmer thermometer in all warmers and monitor for correct holding temperatures. REGULATION: Temperature Measuring Devices-Functionality
6-501.11	OBSERVATION: Observed missing or stained ceiling tiles. Replace tiles as needed. REGULATION: Repairing-Premises, Structures, Attachments, and Fixtures-Methods
6-501.11	OBSERVATION: Observed several patches on kitchen floor; paint appears to be missing. Repair floor. REGULATION: Repairing-Premises, Structures, Attachments, and Fixtures-Methods
3-501.13	OBSERVATION: Observed turkey breast thawing in sink of cold water. Review proper thawing methods and follow. REGULATION: Frozen, Thawing
Discussion	Milk on line 38F, beef deforsting under refrigeration on bottom tray.
3-401.13-Pf	OBSERVATION: Corn 88F. All Hot holding foods must be maintained at 135F or above at all times. REGULATION: CookingPlant Food for Hot Holding
9.001	Correct critical violations immediately; non-criticals within 10 days. Correct all violations in entirety and maintain. Train and supervise staff. Failure to correct all violations and maintain corrections may result in administrative action and or fines. The text in this report is an unofficial version of the state regulations. Official version of the state regulations may be found at www.mass.gov/dph/fpp or by contacting the State House Book Store.

Lawrence Board of Health 200 Common Street, Lawrence MA 01840

Food Establishment Inspection Report

Name: Frost School@

Address: 33 Hamlet St.

Phone: 978-943-5142

Tel. (978) 620-3130 Fax (978) 722-9320 Email: BOH@Lawrence.gov

Number of Priority and Priority

Number of Repeat P and PF

Foundation Violation(s):

Email:		egory: 2 HACCP: NO		Jizuon(s).				
Owner:		Type of Operation: Food Service						
Person-in-charge: Natalia Dominguez		Type of Inspection: Re-Inspection Previous Inspection Date: 03/19/2019						
Inspector: c.hudson		Date of Re-Inspection:						
FOODBORNE ILLNESS RISK FAC	ND PUBLIC HEALTH INTERVEN	TIONS						
IN = in complaince OUT = out compliance N/O = not observed N/A = not applicable COS = corrected on-site R = repeat violation								
Compliance Status IN OUT NA	A N/O COS R	Compliance Status		UT N/A N/O COS R				
Supervision		Protection from Cont	<u>aminati</u>	on				
1 Person-In-Charge present,		15 Food separated and protected	ln _					
demonstrates knowledge, and		16 Food contact surface; cleaned	In					
performs duties		and sanitized						
2 Certified Food Protection Manager In		17 Proper disposition of returned,	In					
Employee Health		previously served, reconditioned						
3 Management, food employee and In		and unsafe food						
conditional employee; Knowledge,		Time/Temperature Conf	rol for S	Safety				
responsibilities, and reporting		18 Proper cooking times & temperatu	es	n/o				
4 Proper use of restriction and exclusion In		19 Proper reheating procedures for he	ot In					
5 Procedures for responding to vomiting In		holding	\perp					
and diarrheal events	1 1 1	20 Proper cooling time and temperate	re	n/o				
Good Hygienic Practices		21 Proper hot holding temperature		n/o				
6 Proper eating, tasting, drinking, or In		22 Proper cold holding temperature	ln					
tobacco use		23 Proper date marking and disposition	on In					
7 No discharges from eyes, nose and In		24 Time as a Public Health Control		n/a				
mouth		Consumer Advisor	у					
Preventing Contamination by Hands		25 Consumer advisory provided for ra	w/					
8 Hands clean and properly washed	n/o	under cooked food						
9 No bare hand contact with RTE food In		Requirements for Highly Susci	eptble F	Populations				
10 Adequate handwashing sinks properly In		26 Pasteurized foods used; prohibited	1	n/a				
supplied and accessible		foods not offered	- 1 1					
Approved Source	1 1 1	Food/Color Additives and To	oxic Su	bstances				
11 Food obtained from source		27 Food additives; approved and	In					
12 Food received at proper temperature	n/a	properly used						
13 Food received in good condition, safe, In		28 Toxic substances properly identifie	ed, In					
and unadulterated		stored and used						
	/a	Conformance with Approve	ed Proc	edures				
tags, parasite destruction		29 Compliance with variance/special	zed	n/a				
OFFICIAL ORDER FOR CORRECTION: Based on a	an inspection	process/HACCP plan						
today, the items marked "OUT" Indicated violations to 105 CMR 590.000 and applicable sections of 2013 FDA Food Code. This report, when signed								
below by a Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in								
suspension or revocation of the food establishment permit and cessation of food establishment operations. If you are subject to a notice of suspension,								
or non-renewal pursuant to 105 CMR 590.000 you may request a hearing before the board of health in accordance with 105 CMR 590.015(B).								
Transatory		Person In Charg						
Inspector:	Inspector:							

Inspection Date: 04/03/2019

Permit No.:

Time In/Out: 11:37 am / 11:50 am

Food Establishment Inspection Report

MoJiN Solutions, LLC

	Date: 04/03/2019	Page 2 of 3
Establishment: Frost School@ GOOD RETAIL PRACTICES AND MASSACHUSETTS- IN = in complaince OUT= out compliance N/O = not observed N/A = not applicable COS = con	ONLY SECTIONS rected on-site R = repeat	violation
IN = in complaince OUT = out compliance N/O = not observed N/A = not applicable OUT		

IIV morning									חאו	UT N/A	N/O (COS
II Chable	IN C	UT N/	AN	10 CC	SR			Compliance Status			++	
Compliance States					4	48	V	Varewashing facilities: installed,			1	l
Safe food and Water	in		7		T1		. n	naintained, and used; test strips	1-+		+-1	\neg
o Pasteunzed eggs used times	""		1	-	111	49	N	Non-food contact surfaces clean			لــــــــــــــــــــــــــــــــــــــ	
required	-	-	+	-	111			Physical Facilities				_
Water and ice from approved source	\dashv	-	la	-		50) F	lot and cold water available;	1			
2 Variance obtained for specialized	1	"	ua 					adequate pressure				-
processing methods			_		-1-1	51	1 1	Plumbing installed; proper	1 1			
Food temperature col	ntro)		- (-)		"		backflow devices		\perp		-
33 Proper cooling methods used;				n/o	-11	52	2	Sewage and waste water properly				
adequate equipment for		1			11	1 3		disposed				-
temperature control	_	1_1				E		Toilet features; properly,				
34 Plant food properly cooked for hot				1 1	-11	13	3	constructed supplied, and cleaned				_
holding	_	1	_	-	-H	-		Garbage and refuse properly				
35. Approved thawing methods used				n/o		l ³	4	disposed; facilities maintained				_
36 Thermometer provided and accurate						-		Physical facilities installed,		out		
Food Identification						5	55	maintained, and clean				
37 Food properly labeled: original				1 1		11-		Adequate ventilation and lighting;				
container]] {	56	Adequate ventuation and up		1 1		1
Prevention of Food Con	tan	ninat	ior	1		11		designated areas used Massachusetts Require	nen	ts		
38 Insects, rodents, and animals not		7			- 1	11_		Massachuseus regulis	III			
						11	M1	Anti-choking procedures in food	- ["			
present 39 Contamination prevented during	\top			1	- 1	11		service establishment		n		
food preparation, storage and	1					11	M2	Food allergen awareness			r	1/0
							M3		+	+-	1	1/0
display	+	_	+			٦٢	M4	Mobile Food Operation				1/0
40 Personal cleanliness	+		1			71	M5	Temporary Food Establishment			-	1/0
41 Wiping cloths: properly used and				1	1	-11	M6	Public Market, Farmers Market	-	-	1	n/o
stored	-	+	+			71	M7	Residential Kitchen; Bed-and-			1 1	110
42 Washing fruits and vegetables			_l_			11		Breakfast Operation		_ _	+	-10
Proper Use of Uter	nsii:	5	7	1			M	8 Residential Kitchen: Cottage Fo	od			n/o
43 In-use utensils properly stored	\dashv		+	+	1-	HI		Operation	_		4-4	-
44 Utensils, equipment and linens:		- 1					M	9 School Kitchen; USDA Nutrition				n/o
properly stored dried, and handled	-	_	-		-	H	1	Program				
45 Single-use/single-service articles:							M	10 Leased Commercial Kitchen			1	n/o
properly stored and used			_	-	-	1-1	NA	111 Innovation Operation				n/o
AG Gloves used properly						1	IVI	Local Requiremen	nts			
Utensils, Equipment and	1 Ve	endir	ng			-	-					n/c
47 Food and non-food contact surfac	es						L					n/c
cleanable, properly designed,								2 Other				
constructed and used					1							
CONSTITUCTED SITE MAST				1		11						

Page 3 of 3

Date: 04/03/2019

Establishment: Frost School@

maintained at 135F or above at all times. **Re-inspection cheese sauce 146F Verified 04/03/19 OBSERVATION: Warmer chicken 120F. observed no 2nd thermometer in warm Place warmer thermometer in all warmers and monitor for correct holding temperatures. **Re-inspection** Hot holding above 135F. thermometers order (wrong ones sent). REGULATION: Temperature Measuring Devices-Functionality Verified 04/03/19 OBSERVATION: Observed missing or stained ceiling tiles. Replace tiles needed. REGULATION: Repairing-Premises, Structures, Attachments, and Fixtures-Methods OBSERVATION: Observed several patches on kitchen floor; paint appears be missing. Repair floor. **secheduled for school vacation in April. REGULATION: Repairing-Premises, Structures, Attachments, and Fixtures-Methods Verified 04/03/19 OBSERVATION: Observed turkey breast thawing in sink of cold water. Regrouper thawing methods and follow. **Re-inspection** Currently laying out frozen chicken on sheet pans for deforst in refrigerator. REGULATION: Frozen, Thawing Milk on line 38F, beef deforsting under refrigeration on bottom tray.	Date Verified	DESCRIPTION OF VIOLATION
maintained at 135F or above at all times. **Re-inspection cheese sauce 146F 146F REGULATION: Holding TCS Food, Hot Verified 04/03/19 OBSERVATION: Warmer chicken 120F. observed no 2nd thermometer in warm Place warmer thermometer in all warmers and monitor for correct holding temperatures. **Re-inspection** Hot holding above 135F. thermometers order (wrong ones sent). REGULATION: Temperature Measuring Devices-Functionality Verified 04/03/19 OBSERVATION: Observed missing or stained ceiling tiles. Replace tiles needed. REGULATION: Repairing-Premises, Structures, Attachments, and Fixtures-Methods OBSERVATION: Observed several patches on kitchen floor; paint appears be missing. Repair floor. **secheduled for school vacation in April. REGULATION: Repairing-Premises, Structures, Attachments, and Fixtures-Methods Verified 04/03/19 OBSERVATION: Observed turkey breast thawing in sink of cold water. Reproper thawing methods and follow. **Re-inspection** Currently laying out frozen chicken on sheet pans for deforst in refrigerator. REGULATION: Frozen, Thawing Milk on line 38F, beef deforsting under refrigeration on bottom tray. Verified 04/03/19 OBSERVATION: Corn 88F. All Hot holding foods must be maintained at 1 or above at all times. **re-inspection** cheese sauce 146F	Fail Code	
Verified 04/03/19 Verified 04/03/19 OBSERVATION: Warmer chicken 120F. observed no 2nd thermometer in warm Place warmer thermometer in all warmers and monitor for correct holding temperatures. **Re-inspection** Hot holding above 135F. thermometers order (wrong ones sent). REGULATION: Temperature Measuring Devices-Functionality Verified 04/03/19 OBSERVATION: Observed missing or stained ceiling tiles. Replace tiles needed. REGULATION: Repairing-Premises, Structures, Attachments, and Fixtures-Methods OBSERVATION: Observed several patches on kitchen floor; paint appears be missing. Repair floor. **secheduled for school vacation in April. REGULATION: Repairing-Premises, Structures, Attachments, and Fixtures-Methods Verified 04/03/19 OBSERVATION: Observed turkey breast thawing in sink of cold water. Reproper thawing methods and follow. **Re-inspection** Currently laying out frozen chicken on sheet pans for deforst in refrigerator. REGULATION: Frozen, Thawing Milk on line 38F, beef deforsting under refrigeration on bottom tray. Verified 04/03/19 OBSERVATION: Corn 88F. All Hot holding foods must be maintained at 1 or above at all times. **re-inspection** cheese sauce 146F	Verified 04/03/19	OBSERVATION: Chicken on serving line 85F. All Hot holding foods must be maintained at 135F or above at all times. **Re-inspection cheese sauce 146F
Place warmer thermometer in all warmers and monitor for correct holding temperatures. **Re-inspection** Hot holding above 135F. thermometers order (wrong ones sent). REGULATION: Temperature Measuring Devices-Functionality Verified 04/03/19 OBSERVATION: Observed missing or stained ceiling tiles. Replace tiles needed. REGULATION: Repairing-Premises, Structures, Attachments, and Fixtures-Methods OBSERVATION: Observed several patches on kitchen floor; paint appears be missing. Repair floor. **secheduled for school vacation in April. REGULATION: Repairing-Premises, Structures, Attachments, and Fixtures-Methods Verified 04/03/19 OBSERVATION: Observed turkey breast thawing in sink of cold water. Reproper thawing methods and follow. **Re-inspection** Currently laying out frozen chicken on sheet pans for deforst in refrigerator. REGULATION: Frozen, Thawing Discussion Milk on line 38F, beef deforsting under refrigeration on bottom tray. Verified 04/03/19 OBSERVATION: Corn 88F. All Hot holding foods must be maintained at 1 or above at all times. **re-inspection** cheese sauce 146F	21-3-501.16(A)(1)-P	
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proper thawing methods and follow. **Re-inspection** Currently laying out frozen chicken on sheet pans for deforst in refrigerator. REGULATION: Frozen, Thawing Milk on line 38F, beef deforsting under refrigeration on bottom tray. . Verified 04/03/19 OBSERVATION: Corn 88F. All Hot holding foods must be maintained at 1 or above at all times. **re-inspection** cheese sauce 146F	55-6-501.11	REGULATION: Repairing-Premises, Structures, Attachments, and
Discussion Milk on line 38F, beef deforsting under refrigeration on bottom tray. Verified 04/03/19 OBSERVATION: Corn 88F. All Hot holding foods must be maintained at 1 or above at all times. **re-inspection** cheese sauce 146F		OBSERVATION: Observed turkey breast thawing in sink of cold water. Review proper thawing methods and follow. **Re-inspection** Currently laying out frozen chicken on sheet pans for deforst in refrigerator. REGULATION: Frozen, Thawing
Verified 04/03/19 OBSERVATION: Corn 88F. All Hot holding foods must be maintained at 1 or above at all times. **re-inspection** cheese sauce 146F		Milk on line 38F, beef deforsting under refrigeration on
or above at all times. **re-inspection** cheese sauce 146F		
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BOARD OF HEALTH TOBACCO CONTROL PROGRAM ³ TEL: 978-620-3130 FAX: 978-722-9320



PUBLIC HEALTH CODE ENFORCEMENT BUILDINGS WEIGHTS AND MEASURES

Page of Pages

Telephone 270 691 7016 Owner FS Person-in-Charge (PIC) SUSAN MINERAL TIME In: Out: Each violation checked requires an explanation on the narrative page Violations Related to Foodborne Illness Interventions and Risk Factitems) Violations marked may pose an imminent health hazard and require imm corrective action as determined by the Board of Health.	Retail
Address COUNTY STREET Risk Level Telephone 79 69 70 6 Owner FS HACCP Person-in-Charge (PIC) SUSHIN MISSING Time In: Inspector WARROW MISSING MISSING MISSING Each violation checked requires an explanation on the narrative page Violations Related to Foodborne Illness Interventions and Risk Factitems) Violations marked may pose an imminent health hazard and require imminent corrective action as determined by the Board of Health.	Retail Residential Kitchen Residential Kitchen Residential Kitchen Residential Kitchen Residential Kitchen Residential Kitchen Residential Kitchen Residential Kitchen Residential Kitchen Residential Kitchen Residential Kitchen Residential Kitchen Residential Residentian Residential Residentian Residential Residentian Residential Residentian Residential Kitchen Residential Residentian Residential Kitchen
Owner Person-in-Charge (PIC) Inspector In	Mobile
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Person-in-Charge (PIC) SUSAN MINERAL TIME In: Person-in-Charge (PIC) SUSAN MINERAL TIME In: Out: Each violation checked requires an explanation on the narrative page Violations Related to Foodborne Illness Interventions and Risk Factitems) Violations marked may pose an imminent health hazard and require imminent corrective action as determined by the Board of Health.	Bed & Breakfast General Complaint HACCP Other Other ge(s) and a citation of specific provision(s) violated. Non-compliance with: ctors (Red Anti-Choking 590.009 (F) Tobacco 590.009 (F) Tobacco Allergen Awareness 590.009 (G)
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Ach violation checked requires an explanation on the narrative page Violations Related to Foodborne Illness Interventions and Risk Facters) Violations marked may pose an imminent health hazard and require immorractive action as determined by the Board of Health.	Anti-Choking 590.009 (E) Tobacco 590.009 (F) Tobacco 590.009 (G) Mediate Allergen Awareness 590.009 (G)
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	2. Prevention of Contamination from Hands
FOOD PROTECTION MANAGEMENT 42.	
1. PIC Assigned/Knowledgeable/Duties	3. Handwash Facilities
EMPLOYEE HEALTH PROTE	TECTION FROM CHEMICALS
2. Reporting of Diseases by Food Employee and PIC	4. Approved Food or Color Additives
2 Personnal with Infections Restricted/Evoluted	5. Toxic Chemicals
FOOD FROM APPROVED SOURCE 4. Food and Water from Approved Source	TEMPERATURE CONTROLS (Potentially Hazardous Foods)
5. Receiving/Condition	6. Cooking Temperatures
☐ 6. Tags/Records/Accuracy of Ingredient Statements ☐ 17	7. Reheating
	8. Cooling
	9. Hot and Cold Holding
8. Separation/Segregation/Protection	0. Time as a Public Health Control .
REQU	UIREMENTS FOR HIGHLY-SUSCEPTIBLE-POPULATIONS (HSP)
	1. Food and Food Preparation for HSP
CONS	SUMER ADVISORY 2. Posting of Consumer Advisories :
Items) Critical (C) violations marked must be corrected immediately or within 10 days as determined by the Board of Health. Non-critical (N) violations must be corrected immediately or within 90 days as determined by the Board of Health. C N 23. Management and Personnel (FC-2)(590.003) by a order of the second of the sec	mber of Violated Provisions Related Foodborne Illnesses Interventions d Risk Factors (Red Items 1-22): Ficial Order for Correction: Based on an inspection ay, the items checked indicate violations of 105 CMR 0.000/federal Food Code. This report, when signed beloa Board of Health member or its agent constitutes an ler of the Board of Health. Failure to correct violations ed in this report may result in suspension or revocation of food establishment permit and cessation of food tablishment operations. If aggrieved by this order, you we a right to a hearing. Your request must be in writing d submitted to the Board of Health at the above address hin 10 days of receipt of this order. ITE OF RE-INSPECTION:

DUSAN

Sugar Martin

PICs Signature:

ひとったさ Date: EDW, CONTR. Establishment Name: Guztillitzi 1 &

Page: ____ of ___

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	Discussion With Person in Charge:	02/20770-1 (1/25800 5(1)	Corrective Action Required: No Z-7es
	1. P. J. O. O. S.	OLATIONS LUBRE DISCHARM	☐ Voluntary Compliance ☐ Employee Restriction/ Exclusion
		Comment of the Commen	☐ Re-Inspection Scheduled ☐ Emergency Suspension
FE	C. 1721> 1-01		☐ Embargo ☐ Emergency Closure
	-51		☐ Voluntary Disposal ☐ Other:
	ece \$		

OARD OF HEALTH
OBACCO CONTROL PROGRAM
EL: 978-620-3130
AX: 978-722-9320



PUBLIC HEALTH CODE ENFORCEMENT BUILDINGS WEIGHT'S AND MEASURES

X: 716-122-3320	831.
FOOD ESTABLISHMENT INSPECTION REPORT	
Name Guilmette Educ. Cont	Date Type of Operation(s) Food Service Risk Re-inspection
Address SC Browell St	Level Residential Kitchen Previous Inspection Mobile Date:
Telephone $9 \times -69 \times -7016$	HACCP Y/N Temporary Pre-operation Suspect Illness
F41. 3.	
Increased to 12 12 12 1 1 4	Time General Complaint HACCP Other Other HaccP Other HaccP Hac
1-0-20-1 100-1	rative page(s) and a citation of specific provision(s) violated.
The state of the s	Non-compliance with:
Violations Related to Foodborne Illness Interventions and Items) Violations marked may pose an Imminent health hazard and recorrective action as determined by the Board of Health.	Tobarco 590 000 (C)
FOOD PROTECTION MANAGEMENT	12. Prevention of Contamination from Hands
☐ 1. PIC Assigned/Knowledgeable/Duties	☐ 13 Handwash Facilities
EMPLOYEE HEALTH	PROTECTION FROM CHEMICALS
 2. Reporting of Diseases by Food Employee and PIC 	14. Approved Food or Color Additives
3. Personnel with Infections Restricted/Excluded	15. Toxic Chemicals
FOOD FROM APPROVED SOURCE 4. Food and Water from Approved Source	TIME/TEMPERATURE CONTROLS (Potentially Hazardous Foods)
5. Receiving/Condition	16. Cooking Temperatures
☐ 6. Tags/Records/Accuracy of Ingredient Statements	17. Reheating
7. Conformance with Approved Procedures/HACCP Plans	18. Cooling
PROTECTION FROM CONTAMINATION	19. Hot and Cold Holding
8. Separation/Segregation/Protection	20. Time as a Public Health Control
9. Food Contact Surfaces Cleaning and Sanitizing	REQUIREMENTS FOR HIGHLY-SUSCEPTIBLE-POPULATIONS (HSP) 21. Food and Food Preparation for HSP
10. Proper Adequate Handwashing	
11. Good Hygienic Practices	CONSUMER ADVISORY 22: Posting of Consumer Advisories
Violations Related to Good Retail Practices (Blue Items) Critical (C) violations marked must be corrected immediately or within 10 days as determined by the Board of Health. Non-critical (N) violations must be corrected immediately or within 90 days as determined by the Board	Number of Violated Provisions Related To Foodborne Illnesses Interventions and Risk Factors (Red Items 1-22): Official Order for Correction: Based on an inspection today, the items checked indicate violations of 105 CMR
of Health.	590.000/federal Food Code. This report, when signed below by a Board of Health member or its agent constitutes an
23. Management and Personnel (FC-2)(590.003)	order of the Board of Health, Failure to correct violations
24. Food and Food Protection (FC-3)(590.004) 25. Equipment and Utensils (FC-4)(590.005)	cited in this report may result in suspension or revocation of
26. Water, Plumbing and Waste (FC-5)(590.006)	the food establishment permit and cessation of food establishment operations. If aggrieved by this order, you
27. Physical Facility (FC-6)(590.007)	have a right to a hearing. Your request must be in writing
28. Poisonous or Toxic Materials (FC-7)(590.008)	and submitted to the Board of Health at the above address within 10 days of receipt of this order.
29. Special Requirements (590.009)	DATE OF RE-INSPECTION:
30. Other	
Inspector's Signatused C. Prim	E KOSA P.NA
Inspector's Signature Prin	E KOSA TINA

Page: Establishment Name: (SVI) metter CONC. (Lowb) Date: (1) 8/1/8

	C - Critical Item R - Red Item	DESCRIPTION OF VIOLATION / PLAN OF CORRECTION PLEASE PRINT CLEARLY	DN Date Verified
		130 VIOLATIONS CHOICES.	
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scussion Wit	Discussion With Person in Charge-	these that I kinge the trade	Corrective Action Required; X No
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		□ Volunts	U Voluntary Disposal

BOARD OF HEALTH
TOBACCO CONTROL PRÓGRAM
TEL: 978-620-3130
FAX: 978-722-9320

Inspector's Signature:

PICs Signature:



PUBLIC HEALTH
CODE ENFORCEMENT
BUILDINGS
WEIGHTS AND MEASURES

OOD ESTABLISHMENT INSPECTION REPORT		•	
Name Guilmale Ed. School	Date 1115 18	Type of Operation(s) ☑ Food Service	Type of Inspection Routine
Address 80 Bodwell St.	Risk	Retail	Re-inspection
Telephone 978 - 691 - 7016	Level	Residential Kitchen Mobile	Previous inspection Date:
Owner L. P. S	HACCP Y/N	Temporary Caterer	☐ Pre-operation ☐ Suspect Illness
Person-in-Charge (PIC) / Caura Guillermo	Time	Bed & Breakfast	☐ General Complaint
nspector Valerie Nelsen	In: //:00 Out: a.m.	Permit No.	HACCP Other
ach violation checked requires an explanation on the narra		nd a citation of specific	provision(s) violated.
Violations Polated to Enodhorna Illness Interestings and	Dick Eastern (mpliance with:
Violations Related to Foodborne Illness Interventions and I tems)		Anti-Choking	590.009 (E) 🗹
Violations marked may pose an Imminent health hazard and red corrective action as determined by the Board of Health.	quire immediate	Allergen Awai	590.009 (F) (I) reness 590.009 (G) (I)
OOD PROTECTION MANAGEMENT	12. Preve	ntion of Contamination from	Hands
1. PIC Assigned/Knowledgeable/Duties	13. Handy	wash Facilities	
MPLOYEE HEALTH	PROTECTION	FROM CHEMICALS	
Reporting of Diseases by Food Employee and PiC Resonnel with Infections Restricted/Excluded	☐ 14. Appro	ved Food or Color Additives	-
OOD FROM APPROVED SOURCE	15. Toxic	Chemicals .	
4. Food and Water from Approved Source		RATURE CONTROLS (Potentia	illy Hazardous Foods)
5. Receiving/Condition	☐ 16. Cooki	ng Temperatures	
☐ 6. Tags/Records/Accuracy of Ingredient Statements	17. Rehea	- 	
7. Conformance with Approved Procedures/HACCP Plans	☐ 18. Coolir	ng	
PROTECTION FROM CONTAMINATION	19. Hot at	nd Cold Holding	
3. Separation/Segregation/Protection		as a Public Health Control	
9. Food Contact Surfaces Cleaning and Sanitizing		ITS FOR HIGHLY-SUSCEPTIB and Food Preparation for HS	
10. Proper Adequate Handwashing			•
11. Good Hygienic Practices	CONSUMER /	ADVISORY ng of Consumer Advisories	
iolations Related to Good Retail Practices_ (Blue ems) Critical (C) violations marked must be corrected imediately or within 10 days as determined by the Board Health. Non-critical (N) violations must be corrected imediately or within 90 days as determined by the Board Health. 23. Management and Personnel (FC-2)(590.003) 24. Food and Food Protection (FC-3)(590.004) 25. Equipment and Utensils (FC-4)(590.005) 26. Water, Plumbing and Waste (FC-5)(590.006) 27. Physical Facility (FC-6)(590.007) 28. Poisonous or Toxic Materials (FC-7)(590.008) 29. Special Requirements (590.009) 30. Other	To Foodbe and Risk I Official Or today, the is 590.000/fe by a Board order of the cited in this the food es establishm have a right and submit within 10 d	f Violated Provisions Recorne Illnesses Interventifactors (Red Items 1-22) ander for Correction: Based items checked indicate videral Food Code. This region of Health member or its as a Board of Health. Failure is report may result in suspitablishment permit and count operations. If aggrieve to a hearing. Your requested to the Board of Health ays of receipt of this order E-INSPECTION:	ions): ed on an inspection olations of 105 CMR port, when signed below agent constitutes an to correct violations bension or revocation of essation of food ed by this order, you est must be in writing at the above address
30. Other			

Establishment Name: (Stri) me He

Date: 11/5/18

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Item	Code	C - Critical Item	DESCRIPTION OF VIOLATION OF VIO
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	590.0XE		
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Dis	cussion Wil	Discussion With Person In Charge;	60
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OARD OF HEALTH OBACCO CONTROL PROGRAM EL: 978-620-3130 AX: 978-722-9320



PUBLIC HEALTH CODE ENFORCEMENT BUILDINGS . WEIGHTS AND MEASURES

Name HEMIESEY SCHOOL	Date 4-325-17	Type of Operation(s) Food Service	Type of Inspection ☐ Routine
	Risk	Retail	Re-inspection
120 FIMELUULIN STREET	Level	☐ Residential Kitchen ☐ Mobile	Previous Inspection Date:
111111111111	. UACCE VAI	Temporary	☐ Pre-operation
Owner AS	HACCP Y/N	Caterer Bed & Breakfast	Suspect Illness General Complaint
Person-In-Charge (PIC) 10/45/04 GETWY D	Time in:		HACCP
Inspector Volides Millet	Out	Permit No.	Other
ach violation checked requires an explanation on the na	rrative page(s) a	nd a citation of specifi	c provision(s) violated.
Violations Related to Foodborne Illness Interventions ar	nd Rick Factors (compliance with:
tiems)	IN TOTAL I DETOID !	Anti-Choking Tobacco	g 590.009 (E) 🗌 590.009 (F) 🗎
Violations marked may pose an imminent health hazard and	require immediate	e Allergen Aw	
corrective action as determined by the Board of Health.			•
FOOD PROTECTION MANAGEMENT	12. Preve	ention of Contamination from	m Hands
1. PIC Assigned/Knowledgeable/Dulies	☐ 13. Hand	wash Facilities	
EMPLOYEE HEALTH		FROM CHEMICALS	
2. Reporting of Diseases by Food Employee and PIC	☐ 14. Appro	oved Food or Color Additive	es
 3. Personnel with Infections Restricted/Excluded 	☐ 15. Toxic	Chemicals	
FOOD FROM APPROVED SOURCE	-	RATURE CONTROLS (Poten	tially Hazardous Foods)
4. Food and Water from Approved Source		ing Temperatures	
5. Receiving/Condition	☐ 17. Rehe	-	
6. Tags/Records/Accuracy of Ingredient Statements	18. Coolii	•	
7. Conformance with Approved Procedures/HACCP Plans	_	_	
PROTECTION FROM CONTAMINATION		nd Cold Holding	
8. Separation/Segregation/Protection		as a Public Health Control NTS FOR HIGHLY-SUSCEPT	
9. Food Contact Surfaces Cleaning and Sanitizing		and Food Preparation for I	
10. Proper Adequate Handwashing	CONSUMER		
11. Good Hygienic Practices		ng of Consumer Advisories	5
		•	
/iolations Related to Good Retail Practices_(Blue tems) Critical (C) violations marked must be corrected		of Violated Provisions	
mmediately or within 10 days as determined by the Board		orne Ilinesses interve Factors (Red Items 1-2	
f Health, Non-critical (N) violations must be corrected		rder for Correction: Ba	
mmediately or within 90 days as determined by the Board	today, the	items checked indicate	violations of 105 CMR
f Health.			report, when signed belo
23. Management and Personnel (FC-2)(590.003)	by a Board	d of Health member or it he Board of Health. Failu	s agent constitutes an
24. Food and Food Protection (FC-3)(590.004)			ispension or revocation of
25. Equipment and Utensils (FC-4)(590.005)		stablishment permit and	
26. Water, Plumbing and Waste (FC-5)(590.006)		nent operations. If aggric	
27. Physical Facility (FC-6)(590.007)	have a rig	ht to a hearing. Your rec	quest must be in writing
28. Poisonous or Toxic Materials (FC-7)(590.008)			alth at the above address
29. Special Requirements (590,009)		days of receipt of this or	der.
30. Other	DATE OF I	RE-INSPECTION:	•
3KUngasa 07/18-14.000			•
Inspector's Signature: Valida Milly Pr	int: \(\(\circ\)	2 V)11/1692	,
Y CLARA MULTURA	int: \\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \	168281	Page / of Pages

Establishment Name: HEAMESSEY CONTROL

-2. of? --

Page:

1

Date: 4-25

Z-√Yes ☐ Re-Inspection Scheduled ☐ Emergency Suspension ☐ Employee Restriction/ Exclusion ☐ Emergency Closure Date Verified £ Other: Corrective Action Required: ☐ Voluntary Compliance ☐ Voluntary Disposal DESCRIPTION OF VIOLATION / PLAN OF CORRECTION ☐ Embargo 30 F127 MUN. 3 PLEASE PRINT CLEARLY 1111557416 CYPATIFIED To Follorded ir (Leng (201-20) PERMIT WINIK-11. FREE ZEM Creeking 7001 F000 2/3/17 100 NO78. Modertions Discussion With Person In Charge: Correction C - Critical Item R - Red Item 11 station minediate Code Reference ltem T Š

BOARD OF HEALTH TOBACCO CONTROL PROGRAM TEL: 978-620-3130 FAX: 978-722-9320



PUBLIC HEALTH CODE ENFORCEMENT BUILDINGS WEIGHTS AND MEASURES

OOD ESTABLISHMENT INSPECTION REPORT		10 11	T
Name HEMNESSEY SCHOOL	Date 10 - 2-17	Type of Operation(s)	Type of Inspection ☐ Routine
Address	Risk	Retail	Re-inspection
Telephone 200 20 50 50 50	Level	Residential Kitchen Mobile	Previous Inspection Date:
7/8 1/0 6,7.5//	HACCP Y/N	☐ Temporary	Pre-operation
Owner L P.S.		Caterer Bed & Breakfast	☐ Suspect Illness☐ General Complaint
Person-in-Charge (PIC) TIMO NOVAS	Time In: 447		HACCP
Inspector Visite Philips	Out: / / / /	Permit No. 0/0/17	Other
ach violation checked requires an explanation on the nar	rative page(s) a	and a citation of specific	provision(s) violated.
Violations Related to Foodborne Illness Interventions and Items)		(Red Anti-Choking	
Violations marked may pose an imminent health hazard and a corrective action as determined by the Board of Health	require immediat	te Allergen Awa	
FOOD PROTECTION MANAGEMENT	☐ 1.2. Preven	ention of Contamination from	1 Hands
1. PIC Assigned/Knowledgeable/Duties	13. Hand	dwash Facilities	
EMPLOYEE HEALTH	PROTECTION	N FROM CHEMICALS_	
2. Reporting of Diseases by Food Employee and PIC	☐ 14. Appr	oved Food or Color Additive	S.
3. Personnel with Infections Restricted/Excluded	☐ 15, Texio	c Chemicals	
FOOD FROM APPROVED SOURCE 4. Eood and Water from Approved Source	TIME/TEMPE	RATURE CONTROLS (Potent	iałly Hazardous Foods)
	☐ 16. Cool	king Temperatures	
5. Receiving/Condition	☐ 17. Rehe	eating	
6. Tags/Records/Accuracy of Ingredient Statements	☐ 18. Cool		e./
☐ 7. Conformance with Approved Procedures/HACCP Plans	_	and Cold Holding	•
PROTECTION FROM CONTAMINATION	- -		. 4
8. Separation/Segregation/Protection		e as a Public Health Control ENTS FOR HIGHLY-SUSCEPTI	PI E DOUL ATIONS (HOD)
9. Food Contact Surfaces Cleaning and Sanitizing		d and Food Preparation for h	
10. Proper Adequate Handwashing	CONSUMER	ADVA6ADV	
11. Good Hygienic Practices		ting of Consumer Advisories	
Violations Related to Good Retail Practices_ (Blue tems) Critical (C) violations marked must be corrected mmediately or within 10 days as determined by the Board of Health. Non-critical (N) violations must be corrected mmediately or within 90 days as determined by the Board of Health. 23. Management and Personnel (FC-2)(590.003) 24. Food and Food Protection (FC-3)(590.004) 25. Equipment and Utensils (FC-4)(590.005) 26. Water, Plumbing and Waste (FC-5)(590.006) 27. Physical Facility (FC-6)(590.007) 28. Poisonous or Toxic Materials (FC-7)(590.008) 29. Special Requirements (590.009) 30. Other	To Food and Risk Official Control of today, the 590.000// by a Boar order of the cited in the food establish have a night and submitted in the food within 100 within 100 within 100 and submitted in the food establish have a night and submitted in 100 within 100 and Risk Establish have a night and submitted in 100 within 100 and Risk Establish have a night and submitted in 100 and Risk Establish have a night and Submitted in 100 and Risk Establish have a night and Risk Establish Ris	of Violated Provisions In borne Illnesses Interver Factors (Red Items 1-2 Order for Correction: Base items checked indicate of federal Food Code. This red of Health member or its part of Health member or its part of Health member or its report may result in su establishment permit and ment operations. If aggrieght to a hearing. Your requitted to the Board of Health days of receipt of this order RE-INSPECTION:	ntions (2): used on an inspection violations of 105 CMR report, when signed below a agent constitutes and re to correct violations aspension or revocation of cessation of food eved by this order, you juest must be in writing eith at the above address.
n 300mapeer-orde-14 doc			•
Inspector's Signature: Valeda Mille Pri	nt: V3/10	10 11/11/11/11	
Price Signature:	int:		Page 1 of 2 Pages

1:1 Page: Date: 10 - 3 - 17 Establishment Name: HEMMESSEY

Item Code	Code	C - Critical Item	DESCRIPTION OF VIOLATION OF TOTAL	Verified
	rence	Hed hem	PLEASE PRINT CLEARLY	(,
· 1	- 50 l to			
-	-		Tibber My SUMMY KEMENT STRIKET	
<i>†</i>	1 4.45		\	
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	1			
		14		
				<i>>-</i>
	W noi	Mith Person in Charde:	arge: 1, 10 0000 February 1911 2001 ED	Required: No Yes
Scuss	. · · ·	1115050703	12 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	
5.00	DISCALGALIA	TO CIND		heduled Emergency Suspension
			Usposal Usposal	ial 🗆 Other:

Massachusetts Department of Public Health Division of Food and Drugs

OOD ESTABLISHMENT INSPECTION REPORT

Lawrence Board of Health 200 Common Street Lawrence MA 01840 Tel. (978) 620-3130 Fax (978) 722-9320

Email: BOH@Lawrence.gov

	1.		
Name: Hennessey School	Date:12/19/2018	Type of Operation	Type of Inspection
Address: 122 Hancock St	Risk	Food Service	Routine Re-Inspection
Telephone:	Level: 2	Residential Kitchen Mobile	Date: Date:
Owner:		☐ Temporary	☐ Pre-operation ☐ Suspect !!!ness
Person in Charge(PIC): nancy thomas	Time:	Caterer Permit No:	General Complaint Other:
Inspector: c Hudson	01:13 pm	Permit No.	Other
ach violation checked requires an explanation on the na	arative page(s) a	nd a citation of specifi	c provision(s) violated
Violations Related to Foodborne Illness Interventions ar Violations marked may pose an imminent health hazard and require action as determined by the Board of Health.	nd Risk Factors. Immediate correctiv	Non-comp Anti-Cho Tobacco Allerger	liance with: oking 590.009(E) 590.009(F) Awareness 590.009(G)
FOOD PROTECTION MANAGEMENT		of Contemination from Har	10S
1. PIC Assigned / Knowledgeable / Duties	13. Handwash		
EMPLOYEE HEALTH	PROTECTION F	ROM CHEMICALS	
 2. Reporting of Diseases by Food Employee and PIC 3. Personnel with Infections Restricted/Excluded 	14, Approved F	ood or Color Additive	
FOOD FROM APPROVED SOURCE	TIMECTEMPERA	TURE CONTROL S/Pot	entially Hazardous Foods)
4. Food and Water from Approved Source 5. Receiving/Condition 6. Tags/Records/Accuracy of Ingredient Statements 7. Conformance with Approved Procedures/HACCP Plans PROTECTION FROM CONTAMINATION 8. Separation/ Segregation/ Protection 9. Food Contact Surfaces Cleaning and Sanitizing 10. Proper Adequate Handwashing 11. Good Hygienic Practices Violations Related to Good Retail Practices Critical (C) violations marked must be corrected immediately or within 10 days as determined by the Board of Health. Non-critical(N) violations must be corrected immediately or within 90 days as determined by the Board of Health. C. N 23. Management and Personnel (FC-2)(590.003) 24. Food and Food Protection (FC-3)(590.004) 25. Equipment and Utensils (FC-4)(590.005) 26. Water, Plumbing and Waste (FC-5)(590.006) 27. Physical Facility (FC-6)(590.007) 28. Poisonous or Toxic Materials (FC-7)(590.008) 29. Special Requirements (590.009) 30. Other	16 Cooling Ter 17. Reheating 18. Cooling 19. Hot and Co 20. Time As a REQUIREMENT 21. Food and F CONSUMER AD 22. Posting of Number of Vio To Foodborne and Risk Factor Official Order f today, the items 590.000/federal I by a Board of He order of the Boar cited in this report the food establishment of have a right to a and submitted to within 10 days of	nperatures old Holding Public Health Control FOR HIGHLY SUSCEF	ed 0 an inspection as of 105 CMR when signed below constitutes an rect violations on or revocation of on of food this order, you get be in writing
Inspector	PIC / / Ca a		Dog 4 550

Discussion	Permits and certificate stocked. Using quart milk 37F, yogurt 37F.	tes posted; hand w for sanitizer usi No signs of pest	ashing stations test strip. Food them	on is ps to check sol mometers availa	ution ble.
Discussion	No violations found a	t this time.			
				•	
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			٠.		
				•	
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Lawrence Board of Health 200 Common Street, Lawrence MA 01840 Tel. (978) 620-3130 Fax (978) 722-9320 Email: BOH@Lawrence.gov

Food Establishment Inspection Report

Number of Priority and Priority Inspection Date: 03/14/2019 Name: Hennessey School Foundation Violation(s): Time In/Out: 10:38 am / 10:53 am Address: 122 Hancock St Number of Repeat P and PF Permit No.: Phone: 978-975-5950 Violation(s): Risk Category: 2 HACCP: No Email: Type of Operation: Food Service Owner. Previous Inspection Date: Theresa Fitzsimmons Type of Inspection: Routine Person-in-charge: Date of Re-Inspection: 03/24/2019 or After Inspector: c.hudson FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Compliance Status	INO	UTN	/AN	WO CO	1 1 1	Compliance Status IN OUT N/A N/O CO
Supervision					i	Protection from Contamination
Person-In-Charge present,	In	1			П	15 Food separated and protected in
demonstrates knowledge, and					Ш	16 Food contact surface; cleaned In
performs duties		.,				and sanifized
2 Certified Food Protection Manager	In					17 Proper disposition of returned, In
Employee Health	1		- by		٠.,	previously served, reconditioned
Management, food employee and	In	:8	7 A.	\$ 5.	\prod	and unsafe food
conditional employee; Knowledge,		.,	i			Time/Temperature Control for Safety
responsibilities, and reporting		1	3			18 Proper cooking times & temperatures In
4 Proper use of restriction and exclusion	In					19 Proper reheating procedures for hot n/o
5 Procedures for responding to vomiting	ln			***	\prod	holding
and diarrheal events						20 Proper cooling time and temperature . n/o
Good Hygienic Practi	ces	2.16				21 Proper hot holding temperature In
6 Proper eating, tasting, drinking, or	in					22 Proper cold holding temperature In
tobacco use						23 Proper date marking and disposition out
7 No discharges from eyes, nose and	In					24 Time as a Public Health Control n/a
mouth						Consumer Advisory
Preventing Contamination b	у На	nds			1	25 Consumer advisory provided for raw/ n/a
8 Hands clean and properly washed				n/o		under cooked food
9 No bare hand contact with RTE food	In					Requirements for Highly Susceptble Populations
10 Adequate handwashing sinks properly	In					26 Pasteurized foods used; prohibited In
supplied and accessible		3			Ш	foods not offered
Approved Source				y a sign		Food/Color Additives and Toxic Substances
11 Food obtained from source	In		1 ² 3	.5		27 Food additives; approved and
12 Food received at proper temperature	ln					properly used
13 Food received in good condition, safe	ln		3			28 Toxic substances properly identified, In
and unadulterated	1 1	ľ	٠.			stored and used
14 Required records available, shellstock			n/a	a l	\Box	Conformance with Approved Procedures
tags, parasite destruction	1 1					29 Compliance with variance/specialized n/a
OFFICIAL ORDER FOR CORRECTION:	Base	ed on	an	Inspec	ion	process/HACCP plan
today, the items marked "OUT" indicated violations	to 10	5 CM	R 5	590.000	and a	applicable sections of 2013 FDA Food Code. This report, when signed
below by a Board of Health member or its agent co	nstitut	es a	n or	rder of t	ne Bo	pard of Health. Failure to correct violations cited in this report may result Ir
suspension or revocation of the food establishmen	t perm	it and	d ce	essation	of fo	od establishment operations. If you are subject to a notice of suspension,
						ore the board of health in accordance with 105 CMR 590,015(B).
			_			Person In Charg

Food Establishment Inspection Report

MoJiN Solutions, LLC

Establishment: Hennessey School	Date: 03/14/2019	Page 2 of 3
GOOD RETAIL PRACTICES AND MASSACHUSETTS	ONLY SECTIONS	
IN = in complaince OUT = out compliance N/O = not observed N/A = not applicable COS = co		

Compliance Status	IN OUT N/A	N/O COS R		Compliance Status	INC	OT NA N	WO COS R
Safe food and Wate			48	Warewashing facilities: installed,		. 2.	
30 Pasteurized eggs used where	ln			maintained, and used; test strips		Soin .	
required		a) \$ 7 \$	49	Non-food contact surfaces clean	O	out 🐬	N4 :
31 Water and ice from approved source		3	1, 1, -1	Physical Facilities	1:3		-,
32 Variance obtained for specialized	n/a	7.4	50	Hot and cold water available;		3	
processing methods		18776		adequate pressure	(4) (40)	2 mg	ar
Food temperature co	ntrol		51	Plumbing installed; proper			
33 Proper cooling methods used;		n/o		backflow devices	16		
adequate equipment for			52	Sewage and waste water properly	25	1	100
temperature control				disposed			
34 Plant food properly cooked for hot		n/o	53	Toilet features; properly,	1.5	1	
holding	306			constructed supplied,and cleaned	2.1	42	::
35 Approved thawing methods used		n/o	54	Garbage and refuse properly	A	762	32
36 Thermometer provided and accurate		100	1	disposed; facilities maintained	1		
Food Identification	S 414 25		55	Physical facilities installed,	1		
37 Food properly labeled: original	;			maintained, and clean			
container			56	Adequate ventilation and lighting;	2.25		
Prevention of Food Cont	amination			designated areas used	1.3	. :.	· 1 L
38 Insects, rodents, and animals not	32	444		Massachusetts Requirem	ents	聚.人. 5	200
present	Y.			Anti-choking procedures in food		_ , ,	n/o
39 Contamination prevented during	out	12.0		service establishment	\sqcup		
food preparation,storage and			M2	Food allergen awareness		1	n/o
display			МЗ	Caterer			n/o
40 Personal cleanliness			M4	Mobile Food Operation			n/o
41 Wiping cloths: properly used and			M5	Temporary Food Establishment			n/o
stored ·			M6	Public Market; Farmers Market	Ш		n/o
42 Washing fruits and vegetables			M7	Residential Kitchen; Bed-and-			n/o
Proper Use of Utens	ils	3.00		Breakfast Operation			
43 In-use utensils properly stored	44		M8	Residential Kitchen: Cottage Food			n/o
44 Utensils, equipment and linens:	1.5			Operation			
properly stored, dried, and handled		4.00	М9	School Kitchen; USDA Nutrition			n/o
45 Single-use/single-service articles:	3			Program			
properly stored and used			M10	Leased Commercial Kitchen	\prod		n/o
46 Gloves used properly			M11	Innovation Operation			n/o
Utensils, Equipment and V	ending			Local Requirements			
47 Food and non-food contact surfaces			L1	Local law or regulation	-		n/o
cleanable, properly designed,			L2	Other			n/o
constructed and used							
	\$750 GS	14 (14)					L

Date: 03/14/2019 Page 3 of 3

Establishment: Hennessey School

Establishment: Henne	ssey School Date: 03/14/2019 Page 3 01 3
Fail Code	DESCRIPTION OF VIOLATION
3-305.11	OBSERVATION: Food is stored on freezer floor, REGULATION: Storage, Food-Preventing Contamination from the Premises
4-602.13	OBSERVATION: exhaust Fan has a large build up of dust; needs to be clean. REGULATION: Nonfood Contact Surfaces
3-501.17-Pf	OBSERVATION: Slice cheese found in refrigerator wrapped, no date on it. All items must be dated. REGULATION: Date Marking RTE, TCS,
9.001	Correct critical violations immediately; non-criticals within 10 days. Correct all violations in entirety and maintain. Train and supervise staff. Failure to correct all violations and maintain corrections may result in administrative action and or fines. The text in this report is an unofficial version of the state regulations. Official version of the state regulations may be found at www.mass.gov/dph/fpp or by contacting the State House Book Store.
	•

BOARD OF HEALTH TOBACCO CONTROL PROGRAM TEL: 978-620-3130 FAX: 978-722-9320



PUBLIC HEALTH CODE ENFORCEMENT BUILDINGS WEIGHTS AND MEASURES

FOOD ESTABLISHMENT INSPECTION REPORT		•	
Name Hi CR SCHOOL Address	Date 4-20-17	Type of Operation(s) Food Service	Type of Inspection ☐ Routine
ニーニー (す) をと入れ / セッパハレータテ	Risk Level	Retail Residential Kitchen	Re-inspection Previous Inspection
Telephone 4 77 476 SG 56		☐ Mobile	Date:
Owner	HACCP Y/N	Temporary Caterer	☐ Pre-operation ☐ Suspect Illness
Person-in-Charge (PIC)	Time	☐ Bed & Breakfast	☐ General Complaint
Inspector Video Division	In: (14) 30 . Out:	Permit No. Cin/10	HACCP Other
Each violation checked requires an explanation on the nar	rative page(s) a	and a citation of specific	provision(s) violated
		Non-co	mpliance with:
Violations Related to Foodborne Illness Interventions and Items)		Anti-Choking	590.009 (E)
Violations marked may pose an imminent health hazard and recorrective action as determined by the Board of Health.	equire immediat	e Tobacco Allergen Awa	590.009 (F) reness 590.009 (G)
FOOD PROTECTION MANAGEMENT	12. Preve	ention of Contamination from	Hande
1. PIC Assigned/Knowledgeable/Duties	_	wash Facilities	Tianus
EMPLOYEE HEALTH		FROM CHEMICALS	
2. Reporting of Diseases by Food Employee and PIC		eved Food or Color Additives	
☐:3. Personnel with Infections Restricted/Excluded	☐ 15. Toxic		
FOOD FROM APPROVED SOURCE		RATURE CONTROLS (Potentia	liv Hazardous Foods)
☐ 5. Receiving/Condition		ng Temperatures	,
6. Tags/Records/Accuracy of Ingredient Statements	☐ 17. Rehea	•	
☐ 7. Conformance with Approved Procedures/HACCP Plans	18. Coolir	-	
PROTECTION FROM CONTAMINATION		nd Cold Holding	
8. Separation/Segregation/Protection		as a Public Health Control	
9. Food Contact Surfaces Cleaning and Sanitizing		ITS FOR HIGHLY-SUSCEPTIB	LE-POPULATIONS (HSP)
☐ 10. Proper Adequate Handwashing	☐ 21. Food	and Food Preparation for HS	P
11. Good Hygienic Practices	CONSUMER A	ADVISORY ag of Consumer Advisories	
fiolations Related to Good Retail Practices (Blue tems) Critical (C) violations marked must be corrected namediately or within 10 days as determined by the Board of Health. Non-critical (N) violations must be corrected namediately or within 90 days as determined by the Board of Health. 23. Management and Personnel (FC-2)(590.003) 24. Food and Food Protection (FC-3)(590.004) 25. Equipment and Utensils (FC-4)(590.005) 26. Water, Plumbing and Waste (FC-5)(590.007) 27. Physical Facility (FC-6)(590.007) 28. Polsonous or Toxic Materials (FC-7)(590.008) 29. Special Requirements (590.009) 30. Other	To Foodbo and Risk F Official On today, the it 590.000/fed by a Board order of the cited in this the food est establishme have a right and submitt within 10 da	f Violated Provisions Reprine Illnesses Interventifactors (Red Items 1-22) der for Correction: Base items checked indicate violated Food Code. This report Health member or its a Board of Health. Failure report may result in suspitablishment permit and cent operations. If aggneves to a hearing. Your requested to the Board of Health ays of receipt of this order E-INSPECTION:	d on an inspection plations of 105 CMR when signed below gent constitutes an to correct violations ension or revocation or essation of food d by this order, you st must be in writing at the above address

Inspector's Signature:	2.		
16.600 / 11.6111	Print:	Wolden nuller	
PICs Signature:	Prints	MARTIN 21/124	Page of Pages
		111111111111111111111111111111111111111	

Violations Related to Foodborne Illness Interventions and Risk Factors (Red Items 1-22)

FOOD PROTECTION MANAGEMENT

1	590.003(A)	Assignment of Responsibility*
	590.003(B)	Demonstration of Knowledge*
	2-103.11	Person in charge – duties

EMPLOYEE HEALTH

2	590.003(C)	Responsibility of the person in charge to
		require reporting by food employees and
		applicants*
	590.003(F)	Responsibility of a Food Employee or an
	•	Applicant to Report to the Person in Charge*
	590.003(G)	Reporting by Person in Charge*
3	590.003(D)	Exclusions and Restrictions*
	590.003(E)	Removal of Exclusions and Restrictions

FOOD FROM APPROVED SOURCE

_	F000.F1	IOM APPROVED SOURCE
4		Food and Water from Regulated Sources
	590.004(A-B)	Compliance with Food Law*
	3-201.12	Food in a Hermetically Sealed Container*
	3-201.13	Fluid Milk and Milk Products*
	3-202.13	Shell Eggs*
	3-202.14	Eggs and Milk Products, Pasteurized*
	3-202.16	Ice Made From Potable Drinking Water*
	5-101.11	Drinking Water from an Approved System*
	590.006(A)	Bottled Drinking Water*
	590.006(B)	Water Meets Standards in 310 CMR 22.0*
		Shellfish and Fish From an Approved Source
	3-201.14	Fish and Recreationally Caught Molluscan
		Shellfish*
	3-201.15	Molluscan Shellfish from NSSP Listed
		Sources*
		Game and Wild Mushrooms Approved by
		Regulatory Authority
	3-202.18	Shellstock Identification Present*
	590.004(C)	Wild Mushrooms*
	3-201.17	Game Animals*
.5		Receiving/Condition
	3-202.11	PHFs Received at Proper Temperatures*
	3-202.15	Package Integrity*
	3-101.11	Food Safe and Unadulterated*
6	·	Tags/Records: Shellstock
	3-202.18	Shellstock Identification*
	3-203.12	Shellstock Identification Maintained*
		Tags/Records: Fish Products
	3-402.11	Parasite Destruction*
	3-402.12	Records, Creation and Retention*
	590.004(J)	Labeling of ingredients*
72		Conformance with Approved Procedures
<u> </u>		/HACCP Plans
	3-502.11	Specialized Processing Methods*
	3-502.12	Reduced Oxygen Packaging, Criteria*
	8-103.12	.Conformance with Approved Procedures*

PROTECTION FROM CONTAMINATION

8	THOTEON	ON FROM CONTAMINATION
	7 700 11/45/15	Cross-Contamination
	3-302.11(A)(1)	Raw Animal Foods Separated from
		Cooked and RTE Foods*
	7	Contamination from Raw Ingredients
	3-302.11(A)(2)	Raw Animal Foods Separated from Each
		Other*
		Contamination from the Environment
	3-302.J1(A)	Food Protection*
	3-302.15	Washing Fruits and Vegetables
	3-304.11	Food Contact with Equipment and Utensils*
		Contamination from the Consumer
	3-306.14(A)(B)	Returned Food and Reservice of Food*
		Disposition of Adulterated or
		Contaminated Food
	3-701.11	Discarding or Reconditioning Unsafe Food*
9		Food Contact Surfaces
	4-501.111	Manual Warewashing - Hot Water
		Sanitization Temperatures*
	4-501.112	Mechanical Warewashing - Hot Water
		Sanitization Temperatures*
1	4-501.114	Chemical Sanitization - temp., pH.
		Concentration and Hardness*
	4-601.11(A)	Equipment Food Contact Surfaces and
	·	Utensils Clean*
	4-602.11	Cleaning Frequency of Equipment Food -
		Contact Surfaces and Utensils*
	4-702.11	Frequency of Sanitization of Utensils and
		Food Contact Surfaces of Equipment*
	4-703.11	Methods of Sanitization - Hot Water and
		Chemical*
10		Proper, Adequate Handwashing
	2-301.11	Clean Condition - Hands and Arms*
	2-301.12	Cleaning Procedure*
	2-301.14	When to Wash*
11		Good Hyglenic Practices
	2-401.11	Eating, Drinking or Using Tobacco*
	2-401.12	Discharges From the Eyes, Nose and
		Mouth*
	3-301.12	Preventing Contamination When Tasting*
12		Prevention of Contamination from Hands
-	590.004(E)	Preventing Contamination from Employees*
13		Handwash Facilities
		Conveniently Located and Accessible
	5-203.11	Numbers and Capacities*
	5-204.11	Location and Placement*
	5-2:05.11	Accessibility, Operation and Maintenance
		Supplied with Soap and Hand Drying
		Devices
	6-301.11	Handwashing Cleanser, Availability
1	6-301.12	Hand Drying Provision
ı	0-001/17	TIME DIVINE LIGHT

^{*} Denotes critical item in the federal 1999 Food Code or 105 CMR 590.000.

Lawrence Board of Health 200 Common Street Massachusetts Department of Public Health Lawrence MA 01840 Tel. (978) 620-3130 Fax (978) 722-9320 Division of Food and Drugs Email: BOH@Lawrence.gov OOD ESTABLISHMENT INSPECTION REPORT Type of Inspection Type of Operation Date: 12/10/2018 Routine Lawlor School Name: Food Service Re-Inspection Retail Risk 41 Lexington St Date: 12/20/2018 or After Address: Level: 2 Residential Kitchen Mobile Telephone: Pre-operation Temporary Suspect Illness Owner. Caterer General Complaint Permit No: Time: Other: Person in Charge(PIC): Martha Ulloa 01:15 pm Other Permit No. Cathy Hudson Inspector. Each violation checked requires an explanation on the narative page(s) and a citation of specific provision(s) violated Non-compliance with: ☐ Anti-Choking 590.009(E) Violations Related to Foodborne Illness Interventions and Risk Factors. 590,009(F) Tobacco Violations marked may pose an imminent health hazard and require immediate corrective 590.009(G) Allergen Awareness action as determined by the Board of Health. 12. Prevention of Contemination from Hands FOOD PROTECTION MANAGEMENT 13. Handwash Facilities 1. PIC Assigned / Knowledgeable / Duties PROTECTION FROM CHEMICALS EMPLOYEE HEALTH 2. Reporting of Diseases by Food Employee and PIC 14, Approved Food or Color Additive 3. Personnel with Infections Restricted/Excluded 15. Toxic Chemicals TIME/TEMPERATURE CONTROLS(Potentially Hazardous Foods) FOOD FROM APPROVED SOURCE 4. Food and Water from Approved Source 16 Cooling Temperatures 5. Receiving/Condition 7 17. Reheating 6. Tags/Records/Accuracy of Ingredient Statements 7. Conformance with Approved Procedures/HACCP Plans 18. Cooling 19. Hot and Cold Holding PROTECTION FROM CONTAMINATION 20. Time As a Public Health Control 8. Separation/ Segregation/ Protection REQUIREMENT FOR HIGHLY SUSCEPTIBLE POPULATIONS 9. Food Contact Surfaces Cleaning and Sanitizing 21. Food and Food Preparation for HSP 10. Proper Adequate Handwashing 11. Good Hygienic Practices CONSUMERIADVISORY 22. Posting of Consumer Advisories Violations Related to Good Retail Practices Critical (C) violations marked must be corrected immediately Number of Violated Provisions Related or within 10 days as determined by the Board of Health. To Foodborne Illness Interventions Non-critical(N) violations must be corrected immediately or and Risk Factors (Items 1-22): within 90 days as determined by the Board of Health. Official Order for Correction Based on an inspection today, the items checked indicate violations of 105 CMR CN (FC-2)(590.003) 590,000/federal Food Code. This report, when signed below 23. Management and Personnel by a Board of Health member or its agent constitutes an (FC-3)(590.004) 24. Food and Food Protection order of the Board of Health. Failure to correct violations (FC-4)(590.005) 25. Equipment and Utensils cited in this report may result in suspension or revocation of (FC-5)(590.006) 26. Water, Plumbing and Waste the food establishment permit and cessation of food (FC-6)(590.007) 27. Physical Facility V establishment operations. If aggrieved by this order, you (FC-7)(590.008) 28. Poisonous or Toxic Materials have a right to a hearing. Your request must be in writing (590,009) 29. Special Requirements and submitted to the Board of Health at the above address 30. Other within 10 days of receipt of this order. DATE OF RE-INSPECTION: 12/20/2018 or After

PIC

FSS S:590(nspectForm6-14.ck

Page 1 of 2

Establishment: Lawlor	School Date: 12/10/2018 F	age 2 of
ail Code	DESCRIPTION OF VIOLATION	
Discussion	School that prepares cold food and receives hot foods from central kitchen. Using quart for sanitizing and test strips to moni solution. Using a food thermometer to take temperatures. Freezers refrigerators in acceptable range milk 34F. No sof pest. Permits and certificates posted; nurse supply list of studith allergies. PIC servsafe certificate expired; is signed up for next month Othe staff person has certificate.	and signs dents
3.301.12*	OBSERVATION: No paper towel stocked at Hand Washing sink; hand wash sink requires a method to dry hands at the station. REGULATION: Each handwashing or group shall be provided with individisposable towels, a continuous towel system that supplies the user a clean towel, or a heated hand drying device.	ridual
- 001	Correct critical violations immediately; non-criticals within 10 da Correct all violations in entirety and maintain. Train and supervis staff. Failure to correct all violations and maintain corrections are sult in administrative action and or fines. The text in this report an unofficial version of the state regulations. Official version of state regulations may be found at www.mass.gov/dph/fpp or by contact the State House Book Store.	se may ort is f the
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Massachusetts Department of Public Health Division of Food and Drugs FOOD ESTABLISHMENT INSPECTION REPORT

Lawrence Board of Health 200 Common Street Lawrence MA 01840

Tel. (978) 620-3130 Fax (978) 722-9320

Email: BOH@Lawrence.gov

Name: Lawlor School@	Date:12/20/2018	Type of Operation	Type of Inspection
Address: 41 Lexington St	Risk	Food Service Retail	Routine Re-Inspection
Telephone:	Level: 2	Residential Kitchen	Date: Date:
Owner:		Temporary Caterer	☐ Pre-operation ☐ Suspect Illness
Person in Charge(PIC):	Time; 02:11 pm	Permit No:	General Complaint Other:
Inspector: Cathy Hudson		Permit No.	Other
Each violation checked requires an explanation on the na Violations Related to Foodborne Illness Interventions an		nd a citation of specific Non-compli Anti-Cho ☐	ance with:
Violations marked may pose an imminent health hazard and require action as determined by the Board of Health.			590.009(F) Awareness 590.009(G)
FOOD PROTECTION MANAGEMENT	12. Prevention	of Contemination from Han	ds
1. PIC Assigned / Knowledgeable / Duties	13. Handwash I	Facilities	
EMPLOYEE HEALTH	PROTECTION F	ROM CHEMICALS	
2. Reporting of Diseases by Food Employee and PIC 3. Personnel with Infections Restricted/Excluded		ood or Color Additive	
FOOD FROM APPROVED SOURCE	15, Toxic Chem	icals	
4. Food and Water from Approved Source	TIME/TEMPERA	TURE CONTROLS(Pete	ntially Hazardous Foods)
5. Receiving/Condition	☐ 16 Cooling Ten	nperatures	
6. Tags/Records/Accuracy of Ingredient Statements 7. Conformance with Approved Procedures/HACCP Plans	17. Reheating		
STATE OF THE STATE	18, Cooling 19. Hot and Co	ld Holding	
PROTECTION FROM CONTAMINATION 8. Separation/ Segregation/ Protection		Public Health Control	1
9. Food Contact Surfaces Cleaning and Sanitizing	783823.4686234 × * *	FOR HIGHLY SUSCEP	TIPLE POPULATIONS
10. Proper Adequate Handwashing		ood Preparation for HSP	HIBLE POPULATIONS
11. Good Hygienic Practices			92 Y 5 A S & S & S & S & S & S & S & S & S & S
Violetiana Balatad to Cood Batail Desetions		VISORY,	
Violations Related to Good Retail Practices Critical (C) violations marked must be corrected immediately	22. Posting of C	Consumer Advisories	
or within 10 days as determined by the Board of Health.		ated Provisions Relate	
Non-critical(N) violations must be corrected immediately or		Illness Interventions rs (Items 1-22):	0
within 90 days as determined by the Board of Health.		or CorrectionBased on	an increation
CIN		hecked indicate violations	
23. Management and Personnel (FC-2)(590.003)		ood Code. This report, w	
24. Food and Food Protection (FC-3)(590.004) 25. Equipment and Utensils (FC-4)(590.005)	by a Board of Hea	alth member or its agent o	onsititutes an
26. Water, Plumbing and Waste (FC-5)(590.006)		d of Health. Failure to con	
27. Physical Facility (FC-6)(590,007)	•	t may result in suspension	
28. Poisonous or Toxic Materials (FC-7)(590,008)		ment permit and cessation erations. If aggrieved by t	
29. Special Requirements (590.009)		nearing. Your request mus	
30. Other	-	the Board of Health at the	-
	_	receipt of this order.	
S S:590InspectForm6-14.doc	DATE OF RE-I	NSPECTION:	

PIC Inspector Page 1 of 2

BOARD OF HEALTH TOBACCO CONTROL PROGRAM TEL: 978-620-8130 FAX: 978-722-9320

FOOD ESTABLISHMENT INSPECTION REPORT



PUBLIC HEALTH CODE ENFORCEMENT BUILDINGS WEIGHTS AND MEASURES

1 (44/1/1)	1 SCHOOL	Date //-/5-/7/	Type of Operation(s) []_Eood Service	Type of Inspection ☐ Routine
Address Li LE	NHETEN ST	Risk Level	Retail Residential Kitchen	Re-inspection Previous Inspection
Telephone 978	775 5959	revei	Mobile	Date:
Owner 17		HACCP Y/N	Temporary Caterer	☐ Pre-operation ☐ Suspoot Illnccc
Person-in-Charge (PIC)	WHATER CONNOR	Time	☐ Bed & Breakfast	General Complaint HACCP
Inspector 119 14	rvill/E-K	in:	Permit No. 00/17	Other
Each violation checked	l requires an explanation on th	e narrative page(s) a		provision(s) violated.
Items) Violations marked may	Foodborne Illness Intervention pose an Imminent health hazard ermined by the Board of Health.	_	Red Anti-Choking	590.009 (E) 🗀 590.009 (F) 🔲
FOOD PROTECTION MANA	GEMENT	☐ 12. Preve	ention of Contamination fron	ı Hands
☐ 1. PIC Assigned/Kno	wiedgeable/Duties		wash Facilities	
EMPLOYEE HEALTH		_	FROM CHEMICALS	
2. Reporting of Disea	ses by Food Employee and PIC		oved Food or Color Additive	•
☐ 3. Personnel with Infe	ections Restricted/Excluded	☐ 15. Toxid		
FOOD FROM APPROVED S 4. Food and Water for			RATURE CONTROLS (Potent	ally Hazardous Foods)
5. Receiving/Condition	• •	☐ 16. Cook	ing Temperatures	
	" uracy of Ingredient Statements	☐ 17, Rehe		•
	Approved Procedures/HACCP Plans	a 18. Cooli	ng -	•
PROTECTION FROM CONT	· ·		nd Cold Holding	•
8. Separation/Segreg		☐ 20. Time	as a Public Health Control:	
•	ices Cleaning and Sahitizing	REQUIREME	NTS FOR HIGHLY-SUSCEPTI	BLE-POPULATIONS (HSP)
10. Proper Adequate i		☐ 21. Food	and Food Preparation for t	
11. Good Hygienic Pra	•	consumer 22. Posti	ADVISORY ng of Consumer Advisories	
Items) Critical (C) violationmediately or within 10 of Health. Non-critical (Nimmediately or within 90 of Health. CN 23. Managem 24. Food and 25. Equipmen 26. Water, Plu 27. Physical F	or Toxic Materials (FC-7)(590.008	To Foodby and Risk Official Of	of Violated Provisions From Illnesses Interven Factors (Red Items 1-2: rder for Correction: Basiltems checked indicate videral Food Code. This red of Health member or its e Board of Health. Failures report may result in sustablishment permit and lent operations. If aggriculated to the Board of Healthys of receipt of this order.	tions 2): sed on an inspection cloiations of 105 CMR eport, when signed below agent constitutes an e to correct violations spension or revocation of cessation of food wed by this order, you test must be in writing th at the above address

Lawrence Board of Health 200 Common Street, Lawrence MA 01840 Tel. (978) 620-3130 Fax (978) 722-9320 Email:

Food Establishment Inspection Report

Name: Lawlor School	Inspection Date: 03/07/2019	Number of Priority and Priority	\cap					
Address: 41 Lexington St	Time In/Out: 11:21 am / 11:41 am	Foundation Violation(s):	U					
Phone: 978-975-5956	Permit No.: .	Number of Repeat P and PF						
Email:	Risk Category: 2 HACCP: No	Violation(s):	U					
Owner:	Type of Operation: Food Service							
Person-in-charge: Martha Ulloa	Type of Inspection: Routine	Previous Inspection Date: 12/06	3/2018					
Inspector: J.Barclay	Date of Re-Inspection:							
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS IN = in complaince OUT = out compliance N/O = not observed N/A = not applicable COS = corrected on-site R = repeat violation								

Compliance Status IN OUT N/A N/O COS R					Compliance Status IN OUT N/A N/O COS R				
Supervision			Protection from Contamination						
1 Person-In-Charge present,	In				15 Food separated and protected In				
demonstrates knowledge, and		- 1			16 Food contact surface; cleaned In				
performs duties			.	- 11	and sanitized				
2 Certified Food Protection Manager	In				17 Proper disposition of returned, In				
Employee Health					previously served, reconditioned				
3 Management, food employee and	In				and unsafe food				
conditional employee; Knowledge,					Time/Temperature Control for Safety				
responsibilities, and reporting					18 Proper cooking times & temperatures In				
4 Proper use of restriction and exclusion	ln				19 Proper reheating procedures for hot In				
5 Procedures for responding to vomiting					holding				
and diarrheal events					20 Proper cooling time and temperature n/o				
Good Hygienic Practi	ces	<u> </u>			21 Proper hot holding temperature In				
6 Proper eating, tasting, drinking, or	In				22 Proper cold holding temperature In				
tobacco use					23 Proper date marking and disposition In				
7 No discharges from eyes, nose and	ln				24 Time as a Public Health Control n/a				
mouth					Consumer Advisory				
Preventing Contamination b	y Hand	S	-		25 Consumer advisory provided for raw/ n/a				
8 Hands clean and properly washed	ln				under cooked food				
9 No bare hand contact with RTE food	In				Requirements for Highly Susceptble Populations				
10 Adequate handwashing sinks properly	In				26 Pasteurized foods used; prohibited In				
supplied and accessible					foods not offered				
Approved Source					Food/Color Additives and Toxic Substances				
11 Food obtained from source	ln				27 Food additives; approved and				
12 Food received at proper temperature	.		n/o		properly used				
13 Food received in good condition, safe,	ln	1			28 Toxic substances properly identified, In				
and unadulterated					stored and used				
14 Required records available, shellstock		n/a	3		Conformance with Approved Procedures				
tags, parasite destruction					29 Compliance with variance/specialized n/a				
OFFICIAL ORDER FOR CORRECTION:	Based o	on an	іпер	ection	process/HACCP plan				
today, the items marked "OUT" indicated violations	to 105 C	MR :	590.0	00 агк	applicable sections of 2013 FDA Food Code. This report, when signed				
					soard of Health. Failure to correct violations cited in this report may result in				
suspension or revocation of the mod establishmen	t permit a	nd C	Ssal	ion of	food establishment operations. If you are subject to a notice of suspension,				
or non-renewal pursuant to 105 CMR 590,000 you	may requ	961 3	hea	ring be	fore the board of health in accordance with 105 CMR 590.015(B).				
Inspector:	_/			5	Person In charge:				
1			المالاسسا		91-5-457				
					Page 1 of 3				

Establishment: Lawlor School

Date: 03/07/2019

Page 3 of 3

stablishment: Lawlor	School Date: 03/07/2019 Page 3 of
	DESCRIPTION OF VIOLATION
il Code	
Discussion	No violations were observed. Observed Ham in reach in at 40F. Milk in student milk refrigerator at 36F. Chicken hot holding at 169F.
	·

JOARD OF HEALTH
TOBACCO CONTROL PROGRAM

TEL; 978-620-3130 FAX: 978-722-9320



PUBLIC HEAUTH
CODE ENFORCEMENT
BUILDINGS
WEIGHTS AND MEASURES

OOD ESTABLISHMENT INSPECTION REPORT	Date,	Type of Operation(s)	Type of Inspection
LAWRENCE FRANKY A CADEMY	Risk	☐ Food Service	Routine Re-inspection
5x6 2000020 5	Level	Residential Kitchen	Previous Inspection
elephone 978. 127 8030		Mobile Temporary	Date: Pre-operation
Dwner L P3	HACCP Y/N	☐ Caterer	Suspect Illness
Person-in-Charge (PIC) WILMAN REDRIEUSZ	Time in: right	Bed & Breakfast	General Complaint HACCP
Inspector VELIDER MILLER	Out:	Permit No. 2 2/16	Other
ach violation checked requires an explanation on the nar	rative page(s) a		
Violations Related to Foodborne Illness Interventions and	d Dick Factors i		ompliance with:
ltems)		Tobacco	590.009 (E) 🗍 590.009 (F) 🗎
Violations marked may pose an Imminent health hazard and	require immediat	Allergen Awa	
corrective action as determined by the Board of Health.			
FOOD PROTECTION MANAGEMENT	12, Preve	ention of Contamination from	n Hands
1. PIC Assigned/Knowledgeable/Duties	🔲 13, Hand	wash Facilities	
EMPLOYEE HEALTH	PROTECTION	FROM CHEMICALS	
2. Reporting of Diseases by Food Employee and PIC	☐ 14. Appn	oved Food or Color Additive	9
3. Personnel with Infections Restricted/Excluded	☐ 15, Toxio	: Chemicals	
FOOD FROM APPROVED SOURCE 4. Food and Water from Approved Source	TIME/TEMPE	RATURE CONTROLS (Potent	lally Hazardous Foods)
5, Receiving/Condition	☐ 16. Cook	ling Temperatures	
6. Tags/Records/Accuracy of Ingredient Statements	☐ 17. Rehe	eating	
7. Conformance with Approved Procedures/HACCP Plans	☐ 18, Cool	ing	•
PROTECTION FROM CONTAMINATION .	☐ 19, Hot a	and Cold Holding	
8, Separation/Segregation/Protection	☐ 20. Time	as a Public Health Control	
Separation/Segregation/Protection Separation/Segregation/Protection Separation/Segregation/Protection Separation/Segregation/Protection	REQUIREME	NTS FOR HIGHLY-SUSCEPTI	BLE-POPULATIONS (HSP)
	☐-21. Food	i and Food Preparation for I	ISP
10. Proper Adequate Handwashing	CONSUMER	ADVISORY	
11. Good Hygienio Practices	🗋 22. Post	ing of Consumer Advisories	
/lolations Related to Good Retail Practices_ (Blue	N	of Maleton Dunchish of E	a ladai d
tems) Critical (C) violations marked must be corrected		of Violated Provisions F borne Ilinesses Interven	
mmediately or within 10 days as determined by the Board	and Risk	Factors (Red Items 1-2	2):
of Health, Non-critical (N) violations must be corrected mmediately or within 90 days as determined by the Board		order for Correction: Ba	
of Health.		items checked Indicate v ederal Food Code, This r	
23. Management and Personnel (FC-2)(590,003)		d of Health member or its	
23. Management and Personnel (FC-2)(590,003) 24. Food and Food Protection (FC-3)(590,004)		ne Board of Health. Failur	
25. Equipment and Utensils (FC-4)(590.005)		is report may result in su establishment permit and	
26. Water, Plumbing and Waste (FC-5)(590,005)		nent operations. If aggrie	
27. Physical Facility (FC-6)(590.007)		ht to a hearing, Your req	
28. Poisonous or Toxic Materials (FC-7)(590.008)		litted to the Board of Hea days of receipt of this ord	
29, Special Requirements (590.009)		RE-INSPECTION:	Rel (
Such Section 6-14.600	•		
Inspector's Signature: (6.6.4) Add 1863 Pri	mets.	121 12	
Inspector's Signature: Jacobs My (1863) Pri	V :13.2 23	a Miller	1 -2

Discussion With Person in Charge: 11.1.3 PSC 71.371. No. 17.17.1 Code Reference C - Critical Item 7. _{3.} Commission (3200 5/37 CHER STA 子が必ず DESCRIPTION OF VIOLATION / PLAN OF CORRECTION どです。ことの DOWNE からないいかが PLEASE PRINT CLEARLY ~ž. マカイン ハンシャイのか pris Corrective Action Required: □ Voluntary Disposal □ Embargo ☐ Re-inspection Scheduled ☐ Emergency Suspension ☐ Voluntary Compliance □ Other: ☐ Employee Restriction/ Exclusion ☐ Emergency Closure Z Date Verified Yes

. Na situation at the later of the contract of Establishment Name: Life JEEMCE France

FORDERNY Date:

4-133-17

Page:

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OARD OF HEALTH
TOBACCO CONTROL PROGRAM
TEL: 978-620-3130
FAX: 978-722-9320



PUBLIC HEALTH
CODE ENFORCEMENT
BUILDINGS
WEIGHTS AND MEASURES

OOD ESTABLISHMENT INSPECTION REPORT	Dafe	Type of Operation(s)	700205
LAWREACE FAMILLY FICHTENIA	Date (3-17)	Food Service	Type of Inspection Routine
Address FILE LOUGEC ST	Risk	Retail Residential Kitchen	Re-inspection
Telephone 975 7722 8031	_ Level	Mobile	Pravious Inspection Date:
Owner Life S	HACCP Y/N	Temporary Caterer	Pre-operation Suspect Illness
Person-in-Charge (PIC) WILL HIR KODIKICUET.	Time In: 1035 C	Bed & Breakfast	General Complaint HACCP
Inspector VOU GO MILLER.	Out	Permit No. 8/5/17	Other
ach violation checked requires an explanation on the nar	rative page(s) a	ınd a citation of specific	provision(s) violated
Violations Related to Foodborne Illness Interventions and		Moniton	mpliance with:
Items)		Anti-Choking	590:009 (E) 📋
Violations marked may pose an Imminent health hazerd and r corrective action as determined by the Board of Health.	require immediat	e Tobatco Allergen Awar	590.009 (F)
FOOD PROTECTION MANAGEMENT	12. Preve	ention of Contamination from	Hands
1. PIC Assigned/Knowledgeable/Dutles EMPLOYEE HEALTH	🔲 13. Hand	wash Facilities	
• "	PROTECTION	FROM CHÉMICALS	
2. Reporting of Diseases by Food Employee and PIC	□ 14. Аррп	oved Food or Color Additives	
3. Personnel with Infections Restricted/Excluded FOOD FROM APPROVED SOURCE	15. Toxic	: Chemicals	
4. Food and Water from Approved Source	TIME/TEMPE	RATURE CONTROLS (Potentia	lly Hazardous Foods)
5. Receiving/Condition	☐ 16, Cook	Ing Temperatures	
☐ 6. Tags/Records/Acouracy of Ingredient Statements	🔲 17. Rehe	ating	
7. Conformance with Approved Procedures/HACCP Plans	🔲 18. Çooli	ng	
PROTECTION FROM CONTAMINATION	☐ 19. Hot a	nd Cold Holding	
8, Separation/Segregation/Protection	20. Time	as a Public Health Control	<u>%</u>
9. Food Contact Surfaces Cleaning and Sanitizing	REQUIREMEN	TE FOR HIGHLY-SUSCEPTIB	LE-POPULATIONS (HSP)
10. Proper Adequate Handwashing	1'21. Food	and Food Preparation for HS	iP §
11. Good Hygienic Practices	CONSUMER /	ADVISORY ng of Consumer Advisories	3:
iolations Related to Good Retail Practices (Blue ems) Critical (C) violations marked must be corrected namediately or within 10 days as determined by the Board Health. Non-critical (N) violations must be corrected namediately or within 90 days as determined by the Board Health. 23. Management and Personnel (FC-2)(590.003) 24. Food and Food Protection (FC-3)(590.004) 25. Equipment and Utensils (FC-4)(590.005) 26. Water, Piumbing and Waste (FC-5)(590.006) 27. Physical Facility (FC-6)(590.007) 28. Peisonous or Toxic Materials (FC-7)(590.008)	To Foodband Risk I Official Or today, the 590.000/fe by a Board order of the cited in this the food es establishm have a righ	orne Illnesses Interventifactors (Red Items 1-22) rder for Correction: Base items checked indicate vio deral Food Code. This rep of fleath member or its a Board of Health. Fallure a report may result in susp etablishment permit and ce ent operations. It aggrieve at to a hearing. Your reque ted to the Board of Health	id on an Inspection plations of 106 CMR port, when signed below gent constitutes an to correct violations ension or revocation of essation of food at by this order, you at the above address at the above address.
.29. Special Requirements (590,009)	พหาเก 10 ต	ays of receipt of this order E-INSPECTION:	
Inspector's Signature: Value Pulley Print:	Vill do	11/1/11/12	
PICs Signature: William Kother Prints	10-11015	The side of the second	Page of Pogge

Establishment Hame: LAWRENCE FAMILY ACHOEMPate:

Date Verified		<u>.</u>						Acres ()		No Yes	nployee Resimisation	nergency Suspension	☐ Emergency Chosure
IN OF CORRECTION	Con dixing									Corrective Action Required:	U Voluntary Compilance DEn	tion Scheduled	U Embargo □ Em
DESCRIP	Company												
C - Critical Item R - Red Item										Company with Person in Charge.			
Code Reference										T ISINA HOR			
		-1-	_	+	 	-				2			

Passachusetts Department of Public Fiealth

FOOD ESTABLISHMENT INSPECTION REPORT

Lawrence Board of Health 200 Common Street Lawrence MA 01840 Tel. (978) 620-3130 Fáx (978) 722-9320 Email: BOH@Lawrence.gov

	The state of the s
Name: Lawrence Family Academy	Date:12/10/2016 Type of Operation Type of Inspection
Address: 526 Lowell	Risk Redail Redail Rection
Telephone;	Level: 2 Residential Kitchen Date: Mobile Date:
Owner;	Temporary Pre-operation Caterer Suspect Illness
Person in Charge(PIC): Wilma Rodriguez	Time: Permit No: General Complaint
Inspector: C Hudson	09:39 am Permit No. Other:
ach violation checked requires an explanation on the na	arative page(s) and a citation of specific provision(s) violated
Violations Related to Foodborne Illness Interventions ar Violations marked may pose an imminent health hazard and require action as determined by the Board of Health.	Non-compliance with: Ind Risk Factors Ind Risk
FOOD PROTECTION MANAGEMENT	12. Prevention of Contemination from Hands
1. PIC Assigned / Knowledgeable / Duties	13. Handwash Faollities
EMPLOYEE HEALTH	PROTECTION FROM CHEMICALS
2, Reporting of Diseases by Food Employee and PIC 3. Personnel with Infections Restricted/Excluded	14, Approved Food or Color Additive
FOOD FROM APPROVED SOURCE	15. Toxic Chemicals
4. Food and Water from Approved Source	TIME TEMPERATURE CONTROLS (Potentially Hazardous Foods)
5. Receiving/Condition	☐ 16 Cooling Temperatures ☐ 17. Reheating
6. Tags/Records/Accuracy of Ingredient Statements 7. Conformance with Approved Procedures/HACCP Plans	18. Cooling
PROTECTION FROM CONTAMINATION	19. Hot and Cold Holding
8. Separation/ Segregation/ Protection	20. Time As a Public Health Control
9. Food Contact Surfaces Cleaning and Sanitizing	REQUIREMENT FOR HIGHLY SUSCEPTIBLE POPULATIONS.
10. Proper Adequate Handwashing 11. Good Hyglenic Practices	21. Food and Food Preparation for HSP
	CONSUMER ADVISORY
Violations Related to Good Retail Practices	22. Posting of Consumer Advisories
Critical (C) violations marked must be corrected immediately or within 10 days as determined by the Board of Health. Non-critical(N) violations must be corrected immediately or within 90 days as determined by the Board of Health.	Number of Violated Provisions Related To Foodborne Illness Interventions and Risk Factors (Items 1-22): Official Order for CorrectionBased on an inspection
C N (50 2)/500 003)	today, the items checked indicate violations of 105 CMR
23. Management and Personnel (FC-2)(690.003) 24. Food and Food Protection (FC-3)(590.004)	590.000/federal Food Code. This report, when signed below
25. Equipment and Utensils (FC-4)(590.005)	by a Board of Health member or its agent constitutes an order of the Board of Health, Failure to correct violations
26. Water, Plumbing and Waste (FC-5)(590,006)	oited in this report may result in suspension or revocation of
27. Physical Facility (FC-8)(590,007) 28. Poisonous or Toxic Materials (FC-7)(590,008)	the food establishment permit and cessation of food
28, Poisonous or Toxic Materials (FC-7)(590.008) 29. Special Requirements (590.009)	establishment operations. If aggreed by this order, you
30. Other	have a right to a hearing. Your request must be in writing and submitted to the Board of Health at the above address
	within 10 days of receipt of this order.
IS 67,590inspectFormC-14.doc	DATE OF RE-INSPECTION:
Inspector	PIC Page 1 of 2
	Vo portal ()

Name: Lawrence Family Academy

Food Establishment Inspection Report

Lawrence Board of Health 200 Common Street, Lawrence MA 01840 Tel. [978] 620-3130 Fax (978) 722-9320 Emeil:

Number of Priority and Priority

Address: 526 Lowell st	,	}	Time In	in/Out 11:00 am / 11:50 am Foundation Viole					기.	U
Phone: 978-722-8030	•		Permit I							$\overline{\Omega}$
Email:		\top	Risk Ca	k Category: 2 HACCP: No Violation						0
Owner:				Operation: Food Service						
Person-in-charge: Wilma Rodriguez	•		Type of	Inspection: Routine	Previous Inspec	tion [Date:			
Inspector: J.Barclay		1	Date of	Re-Inspection:						
FOODBORNE ILLNESS RISH	(FAC	TO	RS A	ND PUBLIC HEALTH IN	TERVENTI	ÕΝ	S	•		
N = In complaince OUT = out compliance N/O	= not obs	serve	A\N be	= not applicable COS = corrected	on-site R = rep	eel v	ioleti	on .		
				·····	•				 -	
Compliance Status IN	OUT N/A	N/O	COSR	Compliance Stat	US	IN	OUT	N/A I	1/0 C	OS R
Supervision .		٠		Protection:	from Contam	ijna	tion			
1 Person-In-Charge present, In		1		15 Food separated and pro	otected	lin		T	Ť	\neg
demonstrates knowledge, and			'	16 Food contact surface; c	leaned	ln				
performs duties	1 :] .		and sanitized						
2 Certified Food Protection Manager In				17 Proper disposition of re-	turned.	ln			Ť	\neg
Employee Health				previously served, recor						
3 Management, food employee and In		1.		and unsafe food	•				1	
conditional employee; Knowledge,				Time/Témpera	ture Control	for	Sat	etv		
responsibilities, and reporting	-			18 Proper cooking times &				7		
4 Proper use of restriction and exclusion in				19 Proper reheating proces		In			1	
5 Procedures for responding to vomiting in				holding					•	
and diarrheal events	•			20 Proper cooling time and	tempetature	\Box		-	1/0	-
Good: Hygienic Practices		J	L	21 Proper hot holding temp		ln	•	-	7	-
6 Proper eating, tasting, drinking, or In				22 Proper cold holding tem		in		\dashv	-	-
tobacco use				23 Proper date marking an		ln	$\overline{}$	-	-	
7 No discharges from eyes, nose and In	·			24 Time as a Public Health		۳		n/a	+	\dashv
mouth	' ' '				er Advisory	لــــل				
Preventing Contamination by Ha	inds	النا.		25 Consumer advisory pro		\vdash	$\overline{}$	n/a	-"	-
8 Hands clean and properly washed In				under cooked food	:	П			٠.,	
9 No bare hand contact with RTE food In				Requirements for Hig	bly Succenti	ا حاد	Dno	ulpf	lone	
10 Adequate handwashing sinks properly In		-		26 Pasteurized foods used	nrohibited	in	qu.	ulat	1011	3 .
supplied and accessible				foods not offered	, promphed	[""	- {			
Approved Source		ليبد	با	Foed/Golor Additiv	ác ánd Toviá		hèt	anor	<u>.</u>	
11 Food obtained from source In		•		27 Food additives; approve				h/a	3	
12 Food received at proper temperature		rί⁄ο		properly used	a and		ľ		-	
13 Food received in good condition, safe, In				28 Toxio substances prope	tly identified	ĺn			+	
and unadulterated	•			stored and used	ny lacrimica,	"				
14 Required records available, shellstock	n/a			Conformance with	Approved E	الما	المخر	الله	4	
tags, parasite destruction	170			29 Compliance with variant					_	
OFFICIAL ORDER FOR CORRECTION: Base	ed on an i	ÎNŜŒ	ection	process/HACCP plan	·		ľ	n/a		
today, the items marked "OUT" indicated violations to 100				policable sertions of 2013 FDA Foo	d Chde Thie cone	763 78	hon (Pione	با_	
below by a Board of Health member or its agent constitut	ea an ord	ier o	f the Bo	and of I-lealth Failure to correct viola	tions ofted in this	hann	or ma	n we		
suspension or revocation of the food establishment permi	It and ces	seatle	on of fo	xd establishment operations. If your	ne employ to a ne	いいりひ	of em) 100	un III	
or non-renewal pursuant to 105 CMR 590.000 you may re	equest a h	hean	ing befo	re the board of health in accordance	with 10% CMD co		S/EN	γ μ ≂(β	nost,	
Inspector:				Person In Charg	(Att CINIT OF		~(U).			-
Ja-63				Wilmil	82					
					and.					- 1

Inspection Date: 03/22/2019

Food Establishment Inspection Report

Establishment	Lawrence Family Academy		Date: 03/22/2019	Page 2 of 3
1	GOOD RETAIL PRACT	ICES AND MASSACHU	SETTS-ONLY SECTIONS.	
IN = In cot	nplaince OUT = out compliance N/O = 1	not observed N/A ≓ not applicable	COS = corrected on-alte R = repeat vio	lation

•	Compliance Status	(N	OÜT	N/A	NO COS	3		Compliance Status	iN	OUT	N/A	N/O C	os _, r
	Safe food and Wate		,,				48	Warewashing facilities; installed,				-	
30	Pasteurized eggs used where	In			.,		•	maintained, and used; test strips					
	required					1	49	Non-food contact surfaces clean					
31	Water and ice from approved source		. ,					Physical Facilities			•	:	
32	Variance obtained for specialized			n/a		7/	50	Hot and cold water available;					
	processing methods							adequate pressure					\perp
	Food temperature co	ntro	ol			71	51	Plumbing Installed; proper					
33	Proper cooling methods used;	In				71		backflow devices					
	adequate equipment for						52	Sewage and waste water properly]				
_	temperature control			ļ				disposed				ائد	
34	Plant food properly cooked for hot				n/o .		53	Toilet features; properly, .				:	
	holding	Ĺ						constructed supplied, and cleaned					
35	Approved thawing methods used				n/o		54	Garbage and refuse properly	:		ļ. ,		
36	Thermometer provided and accurate				·			disposed; facilities maintained			<u> </u>		
	, Food Identification				: .		55	Physical facilities installed, .					
37	Food properly labeled: original							maintained, and clean	١.	٠.			
	container						56	Adequate ventilation and lighting;					
	Prevention of Food Cont	am	inat	ion	. ;			designated areas used					
38	Insects, rodents, and animals not ,							Massachusetts Requireme	∍nts	3			
	present			<u></u>			M1	Anti-choking procedures in food	ln				
39	Contamination prevented during							service establishment	-		_		
	food preparation, storage and		1				M2	Food allergen awareness .	lin				
	display	L	_	_			МЗ	Caterer	L			n/o	
40	Personal cleanliness	L.	1_				M4	Mobile Food Operation	<u>L</u> .			In/o	
41	Wiping cloths: properly used and].		M5	Temporary Food Establishment	<u> </u>			n/o	
·	stored						M6	Public Market; Farmers Market	_			n/c	
42	Washing fruits and vegetables						M7	Residential Kitchen, Bed-and-				n/o	
	; Proper Use of Utens	ls,						Breakfast Operation					
43	In-use utensils properly stored .						M8	Residential Kitchen: Cottage Food		1		n/o	
44	Utensils, equipment and linens:		1	1				Operation	_	_			
	properly stored, dried, and handled			<u> -</u>			M9	School Kitchen; USDA Nutrition	In				- }
45	•							Program	1_	,			
	properly stored and used	,		·.	1. 1		M10	Leased Commercial Kitchen				n/o .	
46	Gloves used properly						M11	Innovation Operation				n/o	
	Utensils, Equipment and V	enc	ling					Local Requirements					
47	Food and non-food contact surfaces			'			-	Local law or regulation				n/o	\prod
	oleanable, properly designed.						1.2	Other,				n/o	
Ì	constructed and used										1	}	
											1		
			ــــاب	<u> </u>						ا	1		

	Date: 03/22/2019 Page 3
Fail Code	SCOOKIL HOLD OF AIGHT (ION
Discussion	No violations were observed. Observed milk in milk case refrigerator at 36F. Milk in walk-in at 35F. Fish sticks hot holding at 136F.
.001	Correct critical violations immediately; non-criticals within 10 days. Correct all violations in entirety and maintain. Train and supervise staff. Failure to correct all violations and maintain corrections may result in administrative action and or fines. The text in this report is an unofficial version of the state regulations. Official version of the state regulations may be found at www.mass.gov/dph/fpp or by contacting the State House Book Store.

BOARD OF HEALTH TOBACCO CONTROL PROGRAM TEL: 978-670-3130

PICs Signature:

TEL: 978-620-3130 FAX: 978-722-9320



PUBLIC HEALTH
CODE ENFORCEMENT
BUILDINGS
WEIGHTS AND MEASURES

570-742-7520	THE A. P. L.		
OOD ESTABLISHMENT INSPECTION REPORT			
lame Lawrence High School	Date (27/18	Type of Operation(s) Food Service	Type of Inspection ☐ Routine
Address 70-71 No Pansh Road	Risk Level	Retail Residential Kitchen	Re-inspection Previous Inspection
Telephone 978.075-3750		Mobile Tomberan	Date:
Owner L. P.S.	HACCP Y/N	Caterer	Suspect Illness
Person-In-Charge (PIC) Typhru Oflunger	Time 12 P.	Bed & Breakfast	General Complaint HACCP Other
nspector KischtiNA, Rouy Gilbert	Out:	Permit No.	
ach violation checked requires an explanation on the na	arrative page(s) a	nd a citation of specific	: provision(s) violated.
Violations Related to Foodborne Illness Interventions and Items) Violations marked may pose an imminent health hazard and corrective action as determined by the Board of Health.		Red Anti-Choking	590.009 (E) 590.009 (F)
: FOOD PROTECTION MANAGEMENT	12. Preve	ention of Contamination from	n Hands
1. PIC Assigned/Knowledgeable/Duties	•	wash Facilities	
EMPLOYEE HEALTH	_	FROM CHEMICALS	
2. Reporting of Diseases by Food Employee and PIC	☐ 14. Appr	oved Food or Color Additive	S
3. Personnel with Infections Restricted/Excluded	☐ 15. Toxio		
FOOD FROM APPROVED SOURCE 4. Food and Water from Approved Source	•	RATURE CONTROLS (Potent	ially Hazardous Foods)
5. Receiving/Condition	☐ 16. Cook	king Temperatures	3
6. Tags/Records/Accuracy of Ingredient Statements		eating	
7. Conformance with Approved Procedures/HACCP Plans	☐ 18. Cool	ing	
PROTECTION FROM CONTAMINATION	☐ 19. Hot a	and Cold Holding	
8. Separation/Segregation/Protection	_	e as a Public Health Control	
9. Food Contact Surfaces Cleaning and Sanitizing		INTS FOR HIGHLY-SUSCEPTION	
☐ 10. Proper Adequate Handwashing	∐'21. Food	d and Food Preparation for I	13F
11. Good Hygienic Practices	CONSUMER 22. Post	ADVISORY ting of Consumer Advisories	
fiolations Related to Good Retail Practices_ (Blue tems) Critical (C) violations marked must be corrected mmediately or within 10 days as determined by the Board of Health. Non-critical (N) violations must be corrected mmediately or within 90 days as determined by the Board of Health. C N 23. Management and Personnel (FC-2)(590.003)	To Food and Risk Official C today, the 590,000/f by a Boa	of Violated Provisions of borne Illnesses Interver Factors (Red Items 1-2 Prder for Correction: Base Items checked indicate federal Food Code. This indigen of Health member or it the Board of Health. Failu	ntions (2): seed on an inspection violations of 105 CMR report, when signed belows agent constitutes an
24. Food and Food Protection (FC-3)(590.004) 25. Equipment and Utensils (FC-4)(590.005) 26. Water, Plumbing and Waste (FC-5)(590.006) 27. Physical Facility (FC-6)(590.007) 28. Poisonous or Toxic Materials (FC-7)(590.008) 29. Special Requirements (590.009)	cited in the food of establish have a right and submitted within 10	nis report may result in substablishment permit and ment operations. If aggreght to a hearing. Your required to the Board of Headays of receipt of this or RE-INSPECTION:	spension or revocation of cessation of food eved by this order, you juest must be in writing alth at the above address
30. Other	PAILO		
		\supset	
Inspector's Signatures God Time P	rint: K-CSA	TINA.	1.0-

Establishment Name: Lawonence Hach School Date: (0/27/18

No 3	Code Reference R	C - Critical item R - Red item	DESCRIPTION OF VIOLATION / PLAN OF CONFECTION PLEASE PRINT CLEARLY	Verified
			NO VIOLENTERS - COROLL CONDUCTIONS.	
-				
				•
	٠			٠
	,			
T				
Discu	ussion With	Discussion With Person in Charge:	arge: ak a kilon Required: X	No Nes
1	100 C	. 90	U Voluntary Compilance	Employee Restriction/ Exclusion
-	7.5.5		☐ Re-inspection Scheduled	Emergency Suspension
-	·		☐ Embargo ☐ Eri	☐ Emergency Closure
			☐ Voluntary Disposal >> □ Other:	bei fin

Massachusetts Department of Public Health Division of Food and Drugs FOOD ESTABLISHMENT INSPECTION REPORT

Lawrence Board of Health 200 Common Street Lawrence MA 01840 Tel. (978) 620-3130 Fax (978) 722-9320 Email: BOH@Lawrence.gov

Name: Lawrence High School	Date:02/15/2019	Type of Operation T	ype of Inspection
Address: 70-71 North Parish High School	Risk	Retail	Re-Inspection
Telephone: 978-975-2750	Level: 2		ate: 02/25/2019 or After ate:
Owner:		Temporary Caterer	Pre-operation Suspect Illness
Person in Charge(PIC): Cathy	Time:	Permit No:	General Complaint Other:
Inspector: J.Barclay	11:02 am	Permit No.	Other
Each violation checked requires an explanation on the national Violations Related to Foodborne Illness Interventions and Violations marked may pose an imminent health hazard and require action as determined by the Board of Health.	d Risk Factors.	Non-complian ☐ Anti-Chokin	ce with: g 590.009(E) 590.009(F)
FOOD PROTECTION MANAGEMENT	12. Prevention	of Contemination from Hands	
1. PIC Assigned / Knowledgeable / Duties	13. Handwash	Facilities	
EMPLOYEE HEALTH	PROTECTION F	ROM CHEMICALS	
2. Reporting of Diseases by Food Employee and PIC 3. Personnel with Infections Restricted/Excluded	14, Approved F	ood or Color Additive nicals	
FOOD FROM APPROVED SOURCE	TIME/TEMPERA	TURE CONTROLS(Potenti	ally Hazardous Foods)
4. Food and Water from Approved Source	☐ 16 Cooling Ten		
5. Receiving/Condition 6. Tags/Records/Accuracy of Ingredient Statements	17. Reheating		
7. Conformance with Approved Procedures/HACCP Plans	18. Cooling		
PROTECTION FROM CONTAMINATION	19. Hot and Co		
8. Separation/ Segregation/ Protection	20. Time As a	Public Health Control	
9. Food Contact Surfaces Cleaning and Sanitizing 10. Proper Adequate Handwashing		FOR HIGHLY SUSCEPTIE	BLE POPULATIONS
11. Good Hygienic Practices	21. Food and F	ood Preparation for HSP	
	CONSUMER AD	VISORY	
Violations Related to Good Retail Practices	22. Posting of	Consumer Advisories	
Critical (C) violations marked must be corrected immediately or within 10 days as determined by the Board of Health. Non-critical(N) violations must be corrected immediately or within 90 days as determined by the Board of Health. C N 23. Management and Personnel (FC-2)(590.003) 24. Food and Food Protection (FC-3)(590.004) 25. Equipment and Utensils (FC-4)(590.005) 26. Water, Plumbing and Waste (FC-5)(590.006) 27. Physical Facility (FC-6)(690.007) 28. Poisonous or Toxic Materials (FC-7)(590.008) 29. Special Requirements (590.009) 30. Other	To Foodborne and Risk Factor Official Order of today, the items of 590.000/federal. By a Board of He order of the Boar cited in this report the food establishment op have a right to a and submitted to within 10 days of	ated Provisions Related Illness Interventions are (Items 1-22): or Correction Based on an checked indicate violations or Food Code. This report, where alth member or its agent cond of Health. Failure to correct may result in suspension of ment permit and cessation of erations. If aggrieved by this hearing. Your request must be the Board of Health at the all receipt of this order. INSPECTION: 02/25/201	f 105 CMR n signed below sititutes an t violations r revocation of of food order, you pe in writing bove address
Inspector	PIC		Page 1 of 2

Food Establishment Inspection Report

Lawrence Board of Health 200 Common Street, Lawrence MA 01840 Tel. (978) 620-3130 Fax (978) 722-9320 Email:

Name: Lawrence High School Complex	Inspection Date: 03/28/2019	Number of Priority and Priority	1
Address: 70-71 Parish Rd	Time In/Out: 12:15 pm / 01:14 pm	Foundation Violation(s):]
Phone: 978-975-2762	Permit No.:	Number of Repeat P and PF	Λ
Email:	Risk Category: 2 HACCP: No	Violation(s):	U
Owner:	Type of Operation: Food Service		
Person-in-charge: Kathy	Type of inspection: Routine	Previous Inspection Date: 01/29	/2019
Inspector: J.Barclay	Date of Re-Inspection: 04/07/2019 or At	ter	
FOODBORNE ILLNESS RISK FACT	ORS AND PUBLIC HEALTH IN	ITERVENTIONS	
IN = in complaince OUT = out compliance N/O = not obse	rved N/A = not applicable COS = corrected	fon-site R = repeat violation	

Compliance Status	IN	OUTN	V/A	WO CO	SR	Compliance Status	IN,	OUT N/	A N/O	COSR
Supervision						Protection from Contam	inat	ion		
1 Person-In-Charge present,	ln				П	15 Food separated and protected	In			
demonstrates knowledge, and		lí			П	16 Food contact surface; cleaned	In			
performs duties					Ш	and sanitized				
2 Certified Food Protection Manager	In					17 Proper disposition of returned,	In			
Employee Health						previously served, reconditioned				
3 Management, food employee and	In				\prod	and unsafe food				
conditional employee; Knowledge,						Time/Temperature Control	for	Safe	ty	
responsibilities, and reporting					11	18 Proper cooking times & temperatures			n/o	
4 Proper use of restriction and exclusion	ln				\square	19 Proper reheating procedures for hot	H		n/o	-
5 Procedures for responding to vomiting		out				holding	Ш			
and diarrheal events					$ \cdot $	20 Proper cooling time and temperature			n/o	
Good Hygienic Practic	es					21 Proper hot holding temperature	In			
6 Proper eating, tasting, drinking, or	ln				\Box	22 Proper cold holding temperature	ln			
tobacco use						23 Proper date marking and disposition	ln			
7 No discharges from eyes, nose and	łn				\Box	24 Time as a Public Health Control		n	'a	
mouth						Consumer Advisory				
Preventing Contamination by	/H	ands			一	25 Consumer advisory provided for raw/		n/	'a	
8 Hands clean and properly washed	ln					under cooked food				
9 No bare hand contact with RTE food	ln					Requirements for Highly Suscepti	ole	Popu	latior	าร
10 Adequate handwashing sinks properly	In				\Box	26 Pasteurized foods used; prohibited		n	/a	
supplied and accessible						foods not offered				
Approved Source						Food/Color Additives and Toxic	: Sı	ıbstaı	nces	
11 Food obtained from source	In					27 Food additives; approved and		n.	'a	
12 Food received at proper temperature				n/o		properly used				
13 Food received in good condition, safe,	In					28 Toxic substances properly identified,	ln			
and unadulterated						stored and used				
14 Required records available, shellstock		l	n/a			Conformance with Approved I	Pro	cedur	es	
tags, parasite destruction						29 Compliance with variance/specialized		n.	la	
OFFICIAL ORDER FOR CORRECTION:	Bas	ed on	an	inspect	ion	process/HACCP plan				
today, the items marked "OUT" indicated violations	to 10	05 CM	R 5	90.000	and a	applicable sections of 2013 FDA Food Code. This rep	ort, v	vhen si	gned	
below by a Board of Health member or its agent cor	stitu	ıtes ar	n ord	der of th	ie Bo	ard of Health. Failure to correct violations cited in this	, гер	ort may	result	in
suspension or revocation of the food establishment	pert	nit and	ce	ssation	of fo	od establishment operations. If you are subject to a ne	otice	of sus	oe ns io	n,
or non-renewal pursuant to 105 CMR 590.000 you n	nayı	reques	st a	hearing	befo	re the board of health in accordance with 105 CMR 5	90.0	15(B).		
Inspector:						Person In Charg				

Food Establishment Inspection Report

MoJIN Solutions, LLC

Establishment: Lawrence High School Complex	Date: 03/28/2019	Page 2 of 3
GOOD RETAIL PRACTICES AND MASSACHUSETTS-0	ONLY SECTIONS .	
IN = in complaince OUT = out compliance N/O = not observed N/A = not applicable COS = com	rected on-site R = repeat vio	olation

Compliance Status	iN	OUT N/	NVO COS R		Compliance Status	IN	OUT	N/A N	vo co	SR
Safe food and W	ater			48	Warewashing facilities: installed,					
30 Pasteurized eggs used where		ın/a	a		maintained, and used; test strips					\perp
required				49	Non-food contact surfaces clean					
31 Water and ice from approved sou	rce				Physical Facilities					
32 Variance obtained for specialized		n/a	a ,	50	Hot and cold water available;			1 1		
processing methods					adequate pressure			\sqcup		1
Food temperature	contro	ol		51	Plumbing installed; proper	1		1 1		
33 Proper cooling methods used;	In				backflow devices		$oxed{oxed}$			_
adequate equipment for				52	Sewage and waste water properly			1		
temperature control					disposed					
34 Plant food properly cooked for ho	ŧ		n/a	53	Toilet features; properly,					
holding	1				constructed supplied, and cleaned		L	\sqcup		_
35 Approved thawing methods used			n/o	54	Garbage and refuse properly		1			
36 Thermometer provided and accur	ate				disposed; facilities maintained	_				
Food Identification				55	Physical facilities installed,					
37 Food properly labeled; original					maintained, and clean					
container	,			56	Adequate ventilation and lighting;					1
Prevention of Food C	ontam	inatio	n	1	designated areas used	1		1 1		
38 Insects, rodents, and animals not					Massachusetts Requirem	ent	S			
present		1 1		M1	Anti-choking procedures in food	In				
39 Contamination prevented during					service establishment					
food preparation, storage and				M2	Food allergen awareness	lr	1			
display				M3					n/o	
40 Personal cleanliness	· ·			M4	Mobile Food Operation	T			n/o	\Box
41 Wiping cloths: properly used and		out		M5	Temporary Food Establishment		T		n/o	
stored		1		M6					n/o	
42 Washing fruits and vegetables		1		M7	Residential Kitchen; Bed-and-	1		1	n/o	
Proper Use of U	ensils			11	Breakfast Operation					- 1
43 In-use utensils properly stored	Official	\top		M8	Residential Kitchen: Cottage Food		Т		n/o	
44 Utensils, equipment and linens:		+		11	Operation					
properly stored, dried, and handle	ad			M9	School Kitchen; USDA Nutrition				n/o	\neg
45 Single-use/single-service articles				1	Program					
properly stored and used				M1	0 Leased Commercial Kitchen	+	+		n/o	
46 Gloves used properly		1			1 Innovation Operation	+			n/o	\neg
Utensils, Equipment a	nd Von	ding		-	Local Requirements				1	
47 Food and non-food contact surfa		out	TIT	Li			\top		n/o	
	1000	July	111	12		+	+	-	n/o	
cleanable, properly designed,		1		11 4	www.rus					
constructed and used										
							l			

Establishment: Lawrence High School Complex

Date: 03/28/201Page 3 of 3

Fail Code	DESCRIPTION OF VIOLATION
2-501.11-Pf	OBSERVATION: No written procedure for cleaning up vomiting and diarrhea was observed. REGULATION: Clean-up of Vomiting and Diarrheal Events
4-101.16	OBSERVATION: Observed sponges near 3-bay sink. PIC stated they are used for washing dishes. Discussed with PIC that sponges may not be used for cleaning or sanitizing FCS. REGULATION: Sponges Use Limitation
4-101.17	OBSERVATION: Observed wood planks in walk-in to store food items. Discussed with PIC wood limitations and food grade shelf should be used to elevate food items. REGULATION: FCS Wood, Use Limitation
Discussion	Observed cooked vegetables hot holding at 136F. Cheese in walk-in observed at 38F. Milk in student milk refrigerator at 35F.
9.001	Correct critical violations immediately; non-criticals within 10 days. Correct all violations in entirety and maintain. Train and supervise staff. Failure to correct all violations and maintain corrections may result in administrative action and or fines. The text in this report is an unofficial version of the state regulations. Official version of the state regulations may be found at www.mass.gov/dph/fpp or by contacting the State House Book Store.

Lawrence Board of Health 200 Common Street, Lawrence MA 01840 Tel. (978) 620-3130 Fax (978) 722-9320 Email:

Food Establishment Inspection Report

Name: Lawrence High School Complex@	Inspection Date: 04/10/2019	Number of Priority and Priority
Address: 70-71 Parish Rd	Time In/Out: 11:30 pm /12:20 pm	Foundation Violation(s):
Phone: 978-975-2762	Permit No.:	Number of Repeat P and PF
Email:	Risk Category: 2 HACCP: No	Violation(s): U
Owner:	Type of Operation: Food Service	
Person-in-charge: Kathy	Type of Inspection: Re-Inspection	Previous Inspection Date: 03/28/2019
Inspector: J.Barclay	Date of Re-Inspection:	
FOODBORNE ILLNESS RISK FACT	ORS AND PUBLIC HEALTH IN	NTERVENTIONS
IN = in complaince OUT = out compliance N/O = not obser	rved N/A = not applicable COS = corrected	d on-site R = repeat violation

Compliance Status	IN OL	T N/A I	N/O COS	R	Compliance Status	IN	OUTN	VA N/O	COS R
Supervision		السل	l		Protection from Contam	inat	ion		
1 Person-In-Charge present,	In	TT		П	15 Food separated and protected	In			
demonstrates knowledge, and		1 1			16 Food contact surface; cleaned	ln			
performs duties				Ш	and sanitized				
2 Certified Food Protection Manager	In			Н	17 Proper disposition of returned,	In			
Employee Health					previously served, reconditioned				
3 Management, food employee and	ln	\top		П	and unsafe food				
conditional employee; Knowledge,		1 1		П	Time/Temperature Control	for	Safe	ety	
responsibilities, and reporting					18 Proper cooking times & temperatures			n/o	
4 Proper use of restriction and exclusion	In			П	19 Proper reheating procedures for hot			n/o	
5 Procedures for responding to vomiting				П	holding				
and diarrheal events					20 Proper cooling time and temperature			n/o	
Good Hygienic Practi	ces			_	21 Proper hot holding temperature	ln			
6 Proper eating, tasting, drinking, or	In			П	22 Proper cold holding temperature	ln			
tobacco use					23 Proper date marking and disposition	ln			
7 No discharges from eyes, nose and	In			\Box	24 Time as a Public Health Control		r	٧a	
mouth					Consumer Advisory				
Preventing Contamination by	Har	ids		•	25 Consumer advisory provided for raw/		1	1/a	
8 Hands clean and properly washed	In			\top	under cooked food				
9 No bare hand contact with RTE food	In				Requirements for Highly Suscept	ble	Pop	ulatio	ns
10 Adequate handwashing sinks properly	ln				26 Pasteurized foods used; prohibited		Y	n/a	
supplied and accessible					foods not offered				
Approved Source					Food/Color Additives and Toxic	c St	ubsta	ances	
11 Food obtained from source	In			T	27 Food additives; approved and	T	1	n/a	
12 Food received at proper temperature			n/o		properly used				
13 Food received in good condition, safe,	In				28 Toxic substances properly identified,	In			
and unadulterated		12			stored and used				
14 Required records available, shellstock		n/a	3		Conformance with Approved	Рго	cedi	ıres	
tags, parasite destruction			1 4		29 Compliance with variance/specialized			n/a	
OFFICIAL ORDER FOR CORRECTION:	Base	on an	inspect	on	process/HACCP plan				
					applicable sections of 2013 FDA Food Code. This rep	oort,	when	signed	
below by a Board of Health member or its agent co	nstitute	s an or	rder of th	ю В	pard of Health. Fallure to correct violations cited in this	s rep	ort ma	y resul	t in
suspension or revocation of the food establishmen	permit	and ca	essation	of fo	ood establishment operations. If you are subject to a r	notice	e of su	spensi	on,
or non-renewal pursuant to 105 CMR 590,000 you	may re	quest a	hearing	bef	ore the board of health in accordance with 105 CMR (590.0)15(B)		
Inspector:					Person In Charg				
J-fis									

Food Establishment Inspection Report

	4	MoJIN Solutions, LLC
Establishment: Lawrence High School Complex@	Date: 04/10/2019	Page 2 of 3
GOOD RETAIL PRACTICES AND MASSACHUSE	TTS-ONLY SECTIONS	
IN = in complaince OUT = out compliance N/O = not observed N/A = not applicable CC	OS = corrected on-site R = repeat	violation

_	Compliance Status		T N/A	N/O COS R		Compliance Status	IN	OUT	N/A _N	VO CO	S _. R
	Safe food and Water	er .			48	Warewashing facilities: installed,	\top				†
30			n/a		<u> </u>	maintained, and used; test strips					
0.4	required				49	Non-food contact surfaces clean					T
	Water and ice from approved source					Physical Facilities					
32	Variance obtained for specialized		n/a		50	Hot and cold water available;	TT				Т
	processing methods					adequate pressure					
	Food temperature co	ntrol			51	Plumbing installed; proper				1	†
33	Proper cooling methods used,	In				backflow devices	1 1				L
	adequate equipment for				52	Sewage and waste water properly	\top		\top		t
	temperature control					disposed	$ \cdot $	İ			
34	Plant food properly cooked for hot			n/o	53	Toilet features; properly,	\Box		\dashv		十
	holding					constructed supplied, and cleaned					
	Approved thawing methods used			n/o	54	Garbage and refuse properly	\Box				1
36	Thermometer provided and accurate				1	disposed; facilities maintained					
	Food Identification		1		55	Physical facilities installed,		\neg	-	-	
37	Food properly labeled: original					maintained, and clean					
	container		1		56	Adequate ventilation and lighting;	+	\dashv	+		Н
	Prevention of Food Conta	aminat	ion			designated areas used					
38	Insects, rodents, and animals not					Massachusetts Requireme	-nte				Ч
	present				M1	Anti-choking procedures in food	lin	\neg	-1	7-	П
39	Contamination prevented during					service establishment	'''				П
	food preparation, storage and				M2	Food allergen awareness	ln	\dashv		+	Н
	display				МЗ	Caterer		\dashv	n/	/0	Н
40	Personal cleanliness				M4	Mobile Food Operation	\vdash		n/	_	\vdash
41	Wiping cloths: properly used and				M5	Temporary Food Establishment		-+	n/		Н
	stored				M6	Public Market, Farmers Market	\vdash	-+	n/	_	Н
42	Washing fruits and vegetables				M7	Residential Kitchen; Bed-and-	\vdash	\dashv			\vdash
	Proper Use of Utensils	s			,,,,	Breakfast Operation			n/	O .	
43	In-use utensils properly stored				M8	Residential Kitchen: Cottage Food		-			Н
44	Utensils, equipment and linens:	-	-		"""	Operation			in/	0	П
	properly stored, dried, and handled				M9	School Kitchen; USDA Nutrition	╂═┼	+	-		Н
45	Single-use/single-service articles:		\vdash		15	Program			n/	٩	
	properly stored and used				M10	Leased Commercial Kitchen		-	-		Н
46	Gioves used properly					Innovation Operation	-	\dashv	n/		
	Utensils, Equipment and Ve	ndina			WITT		Ц	\bot	n/	o l	4
47	Food and non-food contact surfaces	T			14	Local Requirements		_	-		
	cleanable, properly designed,				L1 L2	Local law or regulation .	1	4	n/		\Box
	constructed and used				12	Other ·			n/	9	
			1								-

Date: 04/10/2(Page 3 of 3 Establishment: Lawrence High School Complex@ DESCRIPTION OF VIOLATION Date Verified Fail Code OBSERVATION: No written procedure for cleaning up vomiting and diarrhea Verified 04/10/19 was observed. REGULATION: Clean-up of Vomiting and Diarrheal Events 5-2-501.11-Pf OBSERVATION: Observed sponges near 3-bay sink. PIC stated they are used Verified 04/10/19 for washing dishes. Discussed with PIC that sponges may not be used for cleaning or sanitizing FCS. REGULATION: Sponges Use Limitation 41-4-101,16 OBSERVATION: Observed wood planks in walk-in to store food items. Verified 04/10/19 Discussed with PIC wood limitations and food grade shelf should be used to elevate food items. REGULATION: FCS Wood, Use Limitation 47-4-101.17 Observed cooked vegetables hot holding at 136F. Cheese in Discussion walk-in observed at 38F. Milk in student milk refrigerator at 35F. ***RE-INSPECTIONS*** OBSERVED ALL VIOLATIONS CORRECTED. Discussion OBSERVED FOOD GRADE SHELVES FOR WALK-IN AND NO SPONGES BEING USED FOR CLENA/SANITIZING FCS. Violations marked "Verified" have been corrected. Violations not marked 0-9.004 "Verified" remain uncorrected. Uncorrected violations are to be corrected immediately. Uncorrected violations may resault in additional Re-inspections and fees, fines and or administrative action including possible suspension of permit. The text in this report is an unofficial version of the state regulations. Official version of the state regulations may be found at www.mass.gov/dph/fpp or by contacting the State House Book Store.

BOARD OF HEALTH TOBACCO CONTROL PROGRAM TEL: 978-620-3130 FAX: 978-722-9320

PICs Signature:



PUBLIC HEALTH CODE ENFORCEMENT BUILDINGS WEIGHTS AND MEASURES

Page of Pages

7	853		,,
OOD ESTABLISHMENT INSPECTION REPORT			
Name Leahy School.	Date 0 2418	Type of Operation(s) Food Service	Type of Inspection
Address 100 El rvina Ave.	Risk	Retail Residential Kitchen	Re-inspection
Telephone 978 - 975 - 5959.	Level	Mobile	Previous Inspection Date:
Owner L. D. Se.	HACCP Y/N	☐ Temporary ☐ Caterer	Pre-operation Suspect Illness
Person-in-Charge (PIC) (Comen touling.	Time	☐ Bed & Breakfast	General Complaint HACCP
Inspector FUSA PINA/Pau Gilbert	ln: Out:	Permit No.	Other
ach violation checked requires an explanation on the nar	rative page(s) a	nd a citation of specific	provision(s) violated.
No. 1-6 Parada da Parada III.	dental en en en		mpliance with:
Violations Related to Foodborne Illness Interventions and Items)	RISK Factors_(Anti-Choking	590.009 (E)
Violations marked may pose an Imminent health hazard and r corrective action as determined by the Board of Health.	equire immediate	e Tobacco Allergen Awa	590.009 (F) (F) (F) (F) (F) (F) (F) (F) (F) (F)
FOOD PROTECTION MANAGEMENT	12. Preve	ention of Contamination from	Hands
1. PIC Assigned/Knowledgeable/Duties	🔲 13. Hand	wash Facilities	
EMPLOYEE HEALTH	PROTECTION	FROM CHEMICALS	
2. Reporting of Diseases by Food Employee and PIC	☐ 14. Approx	oved Food or Color Additives	
3. Personnel with Infections Restricted/Excluded	☐ 15. Toxic	Chemicals	
FOOD FROM APPROVED SOURCE 4. Food and Water from Approved Source	TIME/TEMPE	RATURE CONTROLS (Potentia	ally Hazardous Foods)
5. Receiving/Condition	16. Cook	ing Temperatures	
6. Tags/Records/Accuracy of Ingredient Statements	17. Rehe	ating	
7. Conformance with Approved Procedures/HACCP Plans	🗌 18. Cooli	ng	
PROTECTION FROM CONTAMINATION	☐ 19. Hot a	nd Cold Holding	
8. Separation/Segregation/Protection	🗋 20. Time	as a Public Health Control	
9. Food Contact Surfaces Cleaning and Sanitizing		NTS FOR HIGHLY-SUSCEPTIE and Food Preparation for H	
10. Proper Adequate Handwashing			SF.
11. Good Hygienic Practices	CONSUMER,	ADVISORY ng of Consumer Advisories	
Violations Related to Good Retail Practices_ (Blue tems) Critical (C) violations marked must be corrected mmediately or within 10 days as determined by the Board of Health. Non-critical (N) violations must be corrected mmediately or within 90 days as determined by the Board of Health. C N 23. Management and Personnel (FC-2)(590.003) 24. Food and Food Protection (FC-3)(590.004) 25. Equipment and Utensils (FC-4)(590.005)	To Foodb and Risk Official O today, the 590.000/fe by a Board order of th cited in thi	of Violated Provisions Report Illnesses Intervent Factors (Red Items 1-22 rder for Correction: Basilems checked indicate videral Food Code. This red of Health member or its e Board of Health. Failures report may result in susstablishment permit and of	ed on an inspection iolations of 105 CMR aport, when signed below agent constitutes an a to correct violations pension or revocation of
26. Water, Plumbing and Waste (FC-5)(590.006) 27. Physical Facility (FC-6)(590.007) 28. Poisonous or Toxic Materials (FC-7)(590.008) 29. Special Requirements (590.009) 30. Other	establishm have a rigi and submi within 10 d	nent operations. If aggreent to a hearing. Your required to the Board of Healt days of receipt of this order.	yed by this order, you lest must be in writing th at the above address
Ynenector's Cometures A .	6 1 To 3	- P	

Page: Date: (0/2/4/1/8 Establishment Name: Leahy School

Verified .		(h)1-rect =>016		1,c/.											Corrective Action Required: 🔯 No	☐ Voluntary Compliance ☐ Employee Restriction/ Exclusion	☐ Re-Inspection Scheduled ☐ Emargency Suspension	☐ Embargo ☐ Emergency Closure	
DESCRIPTION OF VIOLATION / PLANCE COMMECTION PLANCE COMMECTION PLANE PRINT CLEARLY	100 Floors	TIR extliguishers (Ex		NOCH SYSTEMON ON								; .		24 - 2	· en	Directory and conclocke	e de		
Code C - Critical Item Reference R - Red Item							h 9 m 9	 ÷	· 1	•	•				Discussion With Person in Charge.	10-470 ROOK 11	Jest Fred		1
No. Refe															Discussi		.(/		1

Massachusetts Department of Public Health

OOD ESTABLISHMENT INSPECTION REPORT

Lawrence Board of Health 200 Common Street Lawrence MA 01840

Tel. (978) 620-3130 Fax (978) 722-9320

Email: BOH@Lawrence.gov

Name: Leahy School	Date:02/14/2019	Type of Operation V Food Service	ype of Inspection Routine
Address: 100 Erving st	Risk	Retail	Re-Inspection
Telephone: 978-975-5959	Level: 2		ate: ate:
Owner:		Temporary Caterer	Pre-operation Suspect Illness
Person in Charge(PIC): Carmen	Time:	Permit No:	General Complaint Other:
Inspector: J.Barclay	10:12 am	Permit No.	Other
Violations Related to Foodborne Illness Interventions ar Violations marked may pose an imminent health hazard and require action as determined by the Board of Health.	d Risk Factors.	Non-compilan Anti-Chokin	g 590.009(E) 590.009(F) vareness 590.009(G)
FOOD PROTECTION MANAGEMENT	13. Handwash		
1. PIC Assigned / Knowledgeable / Duties			
EMPLOYEE HEALTH		ROM CHEMICALS	
2. Reporting of Diseases by Food Employee and PIC 3. Personnel with Infections Restricted/Excluded	14, Approved I	Food or Color Additive nicals	
FOOD FROM APPROVED SOURCE	TIME/TEMPERA	TURE CONTROLS(Potent	ially Hazardous Foods)
4. Food and Water from Approved Source 5. Receiving/Condition	☐ 16 Cooling Ter		
6. Tags/Records/Accuracy of Ingredient Statements	17. Reheating		
7. Conformance with Approved Procedures/HACCP Plans	18. Cooling		
PROTECTION FROM CONTAMINATION	19. Hot and C	_	
8. Separation/ Segregation/ Protection		Public Health Control	
9. Food Contact Surfaces Cleaning and Sanitizing 10. Proper Adequate HandwashIng		FOR HIGHLY SUSCEPT	BLE POPULATIONS
11. Good Hygienic Practices		Food Preparation for HSP	·
	CONSUMER A		
Violations Related to Good Retail Practices	22. Posting of	Consumer Advisories	
Critical (C) violations marked must be corrected immediately or within 10 days as determined by the Board of Health. Non-critical(N) violations must be corrected immediately or within 90 days as determined by the Board of Health. C N 23. Management and Personnel (FC-2)(590.003)	To Foodborne and Risk Fact Official Order today, the items	plated Provisions Related elliness Interventions ors (Items 1-22): for Correction Based on a checked indicate violations Food Code. This report, who	n inspection of 105 CMR
24. Food and Food Protection (FC-3)(590.004)	by a Board of H	ealth member or its agent co	nsititutes an
25. Equipment and Utensils (FC-4)(590.005) 26. Water Plumbing and Waste (FC-5)(590.006)	order of the Boa	ard of Health. Failure to corre	ct violations
26. Water, Plumbing and Waste (FC-5)(590.006) 27. Physical Facility (FC-6)(590.007)		ort may result in suspension shment permit and cessation	
28. Poisonous or Toxic Materials (FC-7)(590.008)	establishment of	perations. If aggrieved by th	is order, you
29. Special Requirements (590.009)	have a right to a	a hearing. Your request must	be in writing
30. Other		o the Board of Health at the of receipt of this order.	above address
SS S:590InspectForm6-14.doc		-INSPECTION:	
. ()			
inspector	PIC	m	Page 1 of 2

stablishment: Leahy												
ail Code	DESCRIPTION OF VIOLATION											
.305.11	OBSERVATION: Observed food stored near dry goods and inside freezer on shelves less than 6 inches above the floor. Food should be stored a minimum of 6 inches off the floor. REGULATION: 59 Contamination from Premises 3.305.11, Food shall be protected from contamination by storing food in a clean, dry location; not exposed to splash, dust and is a minimum of 6 inches off the floor.											
Discussion	Observed in double door refrigerators cheese at 38F and milk											
	hot holding during time of inspection. Frozen foods were frozen. Sanitizer was at 200ppm. Handsink was in compliance. Certifications were in compliance.											
•	·											
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	:											
•	N*											
<u>X</u>												
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Lawrence Board of Health 200 Common Street, Lawrence MA 01840 Tel. (978) 620-3130 Fax (978) 722-9320

Food Establishment Inspection Report

	i i Ems	ail: BOH@Lawrence.gov	
Name: Leahy School	Inspection Date: 03/20/2019	Number of Priority and Priority	0
Address: 100 Erving St	Time In/Out: 11:05 am / 11:11 am	Foundation Violation(s):	U
Phone: 978-686-4920	Permit No.:	Number of Repeat P and PF	$\overline{\Omega}$
Email:	Risk Category: 2 HACCP: No	Violation(s):	U
Owner:	Type of Operation: Food Service	· · · · · · · · · · · · · · · · · · ·	
Person-in-charge: Carmen Paulino	Type of Inspection: Routine	Previous Inspection Date: 02/25/	2019
Inspector: c.hudson	Date of Re-Inspection:		
FOODBORNE ILLNESS RIS	K FACTORS AND PUBLIC HEALTH I	NTERVENTIONS	

Compliance Status	IN OU	T N/A	N/O COS R	Compliance Status	INO	UT N/A	N/O COS R
Supervision	Grand Comment	\$ -: . ; ;	STATE OF	Protection from Contami	nati	on .	17, 201
1 Person-In-Charge present,	In		15	15 Food separated and protected	In		
demonstrates knowledge, and		3:		16 Food contact surface; cleaned	In		3 .5
performs duties				and sanitized			
2 Certified Food Protection Manager	In		19 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	17 Proper disposition of returned,	In	\$3°	37
Employee Health		Ĭ/		previously served, reconditioned		1	
3 Management, food employee and	In	1.0	, £	and unsafe food			*-
conditional employee; Knowledge,				Time/Temperature Control	for S	Safety	r: : : :
responsibilities, and reporting		34		18 Proper cooking times & temperatures			n/o
4 Proper use of restriction and exclusion	In			19 Proper reheating procedures for hot		n/a	
5 Procedures for responding to vomiting	ln	2		holding			
and diarrheal events		F	30	20 Proper cooling time and temperature			n/o
Good Hygienic Practic	es	400		21 Proper hot holding temperature	ln		
6 Proper eating, tasting, drinking, or	In			22 Proper cold holding temperature	In		
tobacco use				23 Proper date marking and disposition	ln		
7 No discharges from eyes, nose and	In			24 Time as a Public Health Control		n/a	
mouth				ConsumerAdvisory	4		
Preventing Contamination by	Han	ds3		25 Consumer advisory provided for raw/		n/a	2.5
8 Hands clean and properly washed		200	n/o	under cooked food			
9 No bare hand contact with RTE food	ln			Requirements for Highly Suscepth	le F	opula	itions
10 Adequate handwashing sinks properly	ln	1,000		26 Pasteurized foods used; prohibited	In		
supplied and accessible				foods not offered			
Approved Source	1.5			Food/Color Additives and Toxic	Sul	ostan	ces
11 Food obtained from source	In		14	27 Food additives; approved and	In		
12 Food received at proper temperature			n/o	properly used			
13 Food received in good condition, safe,	In	E S		28 Toxic substances properly identified,	ln		
and unadulterated		C.		stored and used ·			
14 Required records available, shellstock		n/a		Conformance with Approved F	roc	edure	s
tags, parasite destruction		}		29 Compliance with variance/specialized		n/a	77.
OFFICIAL ORDER FOR CORRECTION:	Based	on an	Inspection	process/HACCP plan			
today, the items marked "OUT" indicated violations	to 105 (CMR 5	90.000 and	applicable sections of 2013 FDA Food Code. This repo	ort, wi	hen sign	ned
below by a Board of Health member or its agent of	stitutes	an or	der of the B	pard of Health. Fallure to correct violations cited in this	repor	rt may r	esµIt in
				od establishment operations. If you are subject to a no			ension,
or non-revewal pursuant 10105 CMR 590.000 you	nay requ	uest a	hearing bef	ore the board of health in accordance with 105 CMR 5	90,01	5(B).	
Inspecto	X			Person Ay Charge:	$\overline{}$		
wy' S				11. 40)	1	
						Pa	ge 1 of 3

Food Establishment Inspection Report

MoJIN Solutions, LLC

		•					
Establishment:	Leahy School					03/20/2019	Page 2 of 3
N. A. W. W. W. W.	GOOD	RETAIL P	RACTICES AND N	ASSACHU	SETTS-ONLY	SECTIONS	
IN = In cor	mplaince OUT= or	ut compliance	N/O = not observed N/A	= not applicable	COS = corrected o	n-site R = repea	t violation

Compliance Status	IN OUT WA NO COS R	Compliance Status	IN OUT N/A N/O COS R
Safe food and Wate		48 Warewashing facilities: installed,	
30 Pasteurized eggs used where	In S	maintained, and used; test strips	
required		49 Non-food contact surfaces clean	
31 Water and ice from approved source		Physical Facilities	
32 Variance obtained for specialized	n/a .s	50. Hot and cold water available;	
processing methods	3.73	adequate pressure	
Food temperature co	ntrol	51 Plumbing installed; proper	
33 Proper cooling methods used;	n/a	backflow devices	\$ \Q
adequate equipment for		52 Sewage and waste water properly	
temperature control		disposed	
34 Plant food properly cooked for hot	n/o	53 Tollet features; properly,	
holding	84	constructed supplied,and cleaned	
35 Approved thawing methods used	n/o	54 Garbage and refuse properly	
36 Thermometer provided and accurate		disposed; facilities maintained	\$2.
Food Identification	可以这种的特殊	55 Physical facilities installed,	
37. Food properly labeled: original		maintained, and clean	
container		56 Adequate ventilation and lighting;	
Prevention of Food Cont	tamination 💎 🗀 👍	designated areas used	
38 Insects, rodents, and animals not	· [4]	Massachusetts Requireme	nts
present		M1 Anti-choking procedures in food	in
39 Contamination prevented during		service establishment	
food preparation,storage and		M2 Food allergen awareness	In I
display		M3 Caterer	n/o
40 Personal cleanliness		M4 Mobile Food Operation	n/o
41 Wiping cloths: properly used and		M5 Temporary Food Establishment	n/o
stored		M6 Public Market; Farmers Market	. n/o
42 Washing fruits and vegetables		M7 Residential Kitchen; Bed-and-	. n/o
Proper Use of Utens	ils 🗥 🗀 🗀	Breakfast Operation	
43 In-use utensils properly stored		M8 Residential Kitchen: Cottage Food	In/o
44 Utensils, equipment and linens:		Operation	
properly stored, dried, and handled	1 (S) 1 2 (S) 1 (S)	M9 School Kitchen; USDA Nutrition	· n/o
45 Single-use/single-service articles:		Program	
properly stored and used		M10 Leased Commercial Kitchen	n/o
46 Gloves used properly		M11 Innovation Operation	n/o
Utensils, Equipment and V	ending	Local Requirements	
47 Food and non-food contact surfaces	⊴ out	L1 Local law or regulation	n/o
cleanable, properly designed,		L2 Other	n/o
constructed and used			
L	1997 E37 1-0-1		

Page 3 of 3

Date: 03/20/2019

Establishment: Leahy School

stablishment: Leahy S	cuool ,	Date: 03/20/2019	Page 3 of 3
il Code	DESCRIPTION OF VIOLATIO	11 - 1 - 1 - 1 - 1 - 1 - 1 - 1 - 1 - 1	
		A CANAGA OF BEAUTIFICATION OF THE CONTRACT OF	
Discussion	Milk 34F, rice 165F Beef 171F		
	OBSERVATION: Kitchen floor has several	patches where paint is	missing or
101.19	chipped. REGULATION: Non FCS Construction and R		•
		•	
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BOARD OF HEALTH TOBACCO CONTROL PROGRAM TEL: 978-620-3130 FAX: 978-722-9320



PUBLIC HEALTH
CODE ENFORCEMENT
BUILDINGS
WEIGHTS AND MEASURES

FOOD ESTABLISHMENT INSPECTION REPORT			
None	Date , .	Type of Operation(s)	Type of Inspection
TURTH COMMON SOU. C. EXPTILEX	71:-6-//" Risk	Food Service .	. Routine
Address 233 HAVERHILL ST	Level	Residential Kitchen	Previous Inspection
Telephone 978 975 597/		Mobile Temporary	Date: Pre-operation
Owner LPS	HACCP Y/N	☐ Caterer	Suspect Illness
Person-In-Charge (PIC) CHRISTINE KNY 4.	Time In: 10 :-10	☐ Bed & Breakfast	General Complaint
Inspector Visicia ITIHER	Out:	Permit No. 017/17 .	Other
Each violation checked requires an explanation on the name	rative page(s) a	and a citation of specific	provision(s) violated.
Violations Related to Foodborne Illness Interventions and	l Risk Factors (mpliance with:
Items)		Anti-Choking Tobacco	590.009 (E) 🔲 590,009 (F) 🔲
Violations marked may pose an imminent health hazard and r	equire immediat	Allergen Awa	
corrective action as determined by the Board of Health.	(+:		
FOOD PROTECTION MANAGEMENT	12. Preve	ention of Contamination from	Hands
1. PIC Assigned/Knowledgeable/Duties	☐ 13. Hand	lwash Facilities	
EMPLOYEE HEALTH	PROTECTIO	N FROM CHEMICALS	
 2. Reporting of Diseases by Food Employee and PIC 	☐ 14. Appr	oved Food or Color Additives	 } • _
3: Personnel with Infections Restricted/Excluded	☐ 15: Toxic	•	• •
FOOD FROM APPROVED SOURCE		RATURE CONTROLS (Potenti	ally Hazardous Foods)
4. Food and Water from Approved Source		king Temperatures	
5. Receiving/Condition	☐ 17. Rehe	-	
6. Tags/Records/Accuracy of Ingredient Statements	☐ 18. Cool	-	
7. Conformance with Approved Procedures/HACCP Plans		-	
PROTECTION FROM CONTAMINATION		and Cold Holding	•
8. Separation/Segregation/Protection		as a Public Health Control	NE DOBIN ATIONS (USD)
9. Food Contact Surfaces Cleaning and Sanitizing		INTS FOR HIGHLY-SUSCEPTING and Food Preparation for H	
10. Proper Adequate Handwashing			
11. Good Hygienic Practices	CONSUMER 22. Post	ing of Consumer Advisories	-
Violations Related to Good Retail Practices (Blue		of Violated Provisions R	
Items) Critical (C) violations marked must be corrected immediately or within 10 days as determined by the Board		borne Illnesses Interven Factors (Red Items 1-22	
of Health. Non-critical (N) violations must be corrected		order for Correction: Bas	
immediately or within 90 days as determined by the Board	today, the	items checked indicate v	Iolations of 105 CMR
of Health.		ederal Food Code. This re	
23. Management and Personnel (FC-2)(590.003)		d of Health member or its ne Board of Health: Failur	
24. Food and Food Protection (FC-3)(590.004)		is report may result in sus	
25. Equipment and Utensils (FC-4)(590.005)	the food e	establishment permit and	cessation of food
26. Water, Plumbing and Waste (FC-5)(590.006)		ment operations. If aggrie	
27. Physical Facility (FC-6)(590.007)		ght to a hearing. Your requi nitted to the Board of Heal	
28. Poisonous or Toxic Materials (FC-7)(590.008) 29. Special Requirements (590.009)		days of receipt of this ord	
30. Other		RE-INSPECTION:	
\$ SULTING CONTROL 14 doo			٠
Inspector's Signature: /alda //llos Prin	1: Valda	Miller	· ·
Prin Signatures (M. a Prin	t\	V .	Page / of ? Pages

Date: 1/- 6-CONIPLEX Establishment Name: WORT CONTINON & DU.

70.00

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Page:

1

N ☐ Yes ☐ Re-Inspection Scheduled ☐ Emergency Suspension ☐ Employee Restriction/ Exclusion □ Emergency Closure Date Verified Corrective Action Required: □ other: ij 20 ☐ Voluntary Compilance ☐ Voluntary Disposal DESCRIPTION OF VIOLATION / PLAN OF CORRECTION T. □ Embargo Corraintion PLEASE PRINT CLEARLY 0 7. 2000 GREETED FOLLOWER 1240 Samitary INSPECTION Hu (4×16) 350 100 B her Discussion With Person in Charge: $\omega_{\mathcal{E}}$ #115 I Countered C - Critical Item R - Red Item PERFORNIHMCE nspection. Code 00 Š të

BOARD OF HEALTH TOBACCO CONTROL PROGRAM TEL: 978-620-3130 FAX: 978-722-9320

Inspector's Signature:



PUBLIC HEALTH CODE ENFORCEMENT BUILDINGS WEIGHTS AND MEASURES

Page ! of Pages

- AND THE PROPERTY OF THE PROP			
OOD ESTABLISHMENT INSPECTION REPORT	1 13000 1 1/44	Type of Operation(s)	Type of Inspection
Name North Common tido: Co	41/2 6/08/11	Food Service	Routine Re-inspection
Address 235 Howers !!	Risk Level	Retail Residential Kitchen	Previous Inspection
Telephone Change Common		Mobile Temporary	Date:
Owner F	HACCP Y/N	☐ Caterer	Suspect Illness
Person-in-Charge (PIC)	Time 1:15/2	Bed & Breakfast	General Complaint
Towns of the second sec	In:	Permit No.	Other
ach violation checked requires an explanation on	the narrative page(s)	and a citation of specifi	c provision(s) violated.
		110011	
Violations Related to Foodborne Illness Interventi		Tobacco	590.009 (F)
Items) Violations marked may pose an imminent health haza corrective action as determined by the Board of Healt	rd and require immedia h.	Allergen Aw	rareness 590.009 (G)
FOOD PROTECTION MANAGEMENT	☐ 12. Prev	vention of Contamination fro	m Hands
1. PIC Assigned/Knowledgeable/Duties	☐ 13. Han	dwash Facilities	1
EMPLOYEE HEALTH	PROTECTIO	N FROM CHEMICALS	• .
2. Reporting of Diseases by Food Employee and PIC	. 🔲 14. App	roved Food or Color Additive	es
3. Personnel with Infections Restricted/Excluded	☐ 15. To x	ic Chemicals	3
FOOD FROM APPROVED SOURCE		ERATURE CONTROLS (Poter	itially Hazardous Foods)
4. Food and Water from Approved Source		king Temperatures	•
5. Receiving/Condition	☐ 17. Ref	_	•
6. Tags/Records/Accuracy of Ingredient Statements			
7. Conformance with Approved Procedures/HACCP P	ans	and Cold Holding	
PROTECTION FROM CONTAMINATION		ne as a Public Health Contro	ıl
☐ 8. Separation/Segregation/Protection		ENTS FOR HIGHLY-SUSCEP	
9. Food Contact Surfaces Cleaning and Sanitizing	☐ 21. Fo	od and Food Preparation for	HSP
10. Proper Adequate Handwashing	CONSUME	R ADVISORY	
11. Good Hygienic Practices		sting of Consumer Advisorie	S
Violations Related to Good Retail Practices_ (Blue Items) Critical (C) violations marked must be correct immediately or within 10 days as determined by the B of Health. Non-critical (N) violations must be corrected immediately or within 90 days as determined by the B of Health.	ed To Foodoard and Risch Official today, ti	ard of Health member or	entions 22): ased on an inspection violations of 105 CMR report, when signed belov its agent constitutes an
23. Management and Personnel (FC-2)(590	.003) order of	the Board of Health, Fail	ure to correct violations
24. Food and Food Protection (FC-3)(590. 25. Equipment and Utensils (FC-4)(590.	.005) cited in	this report may result in s I establishment permit an	suspension or revocation on dispension of cessation of food
25. Equipment and Otensia (15-7)(35-7) 26. Water, Plumbing and Waste (FC-5)(590	.006) astablis	hment operations. If aggi	ieved by this order, you
27. Physical Facility (FC-6)(590	non have a	right to a hearing. Your re	equest must be in writing
28. Poisonous or Toxic Materials (FC-7)(590	nney and sub	omitted to the Board of He	ealth at the above address
29. Special Requirements (590	(000) WILLIE I	O days of receipt of this of RE-INSPECTION:	ii uci.
30. Other	<i>D</i> 112 0		
)		· 1	

Establishment Name: 100 10 Country Charles Control

Verified									•				Required: The Pes	iance	heduled 🛚 Emergency Suspension	☐ Emergency Closure	ial 🔲 Other:
IN 7 PLAN DE COHHECTION TOLEARLY													Corrective Action Required:		☐ Re-Inspection Scheduled	☐ Embargo	. Uvoluntary Disposal
DESCRIPTION OF VIOLATION / PLAN OF COMMECTION PLEASE PRINT CLEARLY	No violetier Bound	Course Conditions											10000 1000 No. 1000 N	200 Jan 1900			
C - Critical Item													Discussion With Person in Charge: Notes	1, 1, 2, 2, 100 how south 1, 1	031		
Item Code No. Reference						5							Discussion	O-4-1-1			

Violations Related to Foodborne Illness Interventions and Risk Factors (Red Items 1-22)

FOOD PROTECTION MANAGEMENT

EMPLOYEE HEALTH

			1 Marie 1 / 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1
-	2	590.003(C)	Responsibility of the person in charge to
i			require reporting by food employees and
			applicants*
		590.003(F)	Responsibility of a Food Employee or an
			Applicant to Report to the Person in Charge*
		590.003(G)	Reporting by Person in Charge*
	3	590.003(D)	Exclusions and Restrictions*
		590.003(E)	Removal of Exclusions and Restrictions

	FOOD FROM APPROVED SOURCE			
4		Food and Water from Regulated Sources		
	590.004(A-B)	Compliance with Food Law*		
	3-201.12	Food in a Hermetically Sealed Container*		
	3-201.13	Fluid Milk and Milk Products*		
	3-202.13	Shell Eggs*		
	3-202.14	Eggs and Milk Products. Pasieurized*		
	3-202.16	Ice Made From Potable Drinking Water*		
[5-101.11	Drinking Water from an Approved System*		
	590.006(A)	Bottled Drinking Water* .		
	590.006(B)	Water Meets Standards in 310 CMR 22.0*		
J		Shellfish and Fish From an Approved Source		
	3-201.14	Fish and Recreationally Caught Molluscan		
		Shellfish*		
	3-201.15	Molluscan Shellfish from NSSP Listed		
- 1		Sources*		
		Game and Wild Mushrooms Approved by		
ļ		Regulatory Authority		
	3-202.18	Shellstock Identification Present*		
	590.004(C)	Wild Mushrooms*		
	3-201.17	Game Animals*		
. 5		Receiving/Condition		
	3-202.11	PHFs Received at Proper Temperatures*		
	3-202.15	Package Integrity*		
	3-101.11	Food Safe and Unadulterated*		
6	•	Tags/Records: Shellstock		
	3-202.18	Shellstock Identification*		
	3-203,12	Shellstock Identification Maintained*		
	•	Tags/Records: Fish Products		
- 1	3-402.11	Parasite Destruction*		
	3-402.12	Records, Creation and Retention*		
	590.004(J)	Labeling of Ingredients*		
772		Conformance with Approved Procedures		
V 7.5		/HACCP Plans		
	3-502.11	Specialized Processing Methods*		
	3-502.12	Reduced Oxygen Packaging, Criteria*		
	8-103.12	Conformance with Approved Procedures*		

PROTECTION FROM CONTAMINATION

-	PROTECTI	DIV PHOW CONTAINMATION
28		Cross-Contamination
i	3-302.11(A)(1)	Raw Animal Foods Separated from
		Cooked and RTE Foods*
Г	•••	Contamination from Raw Ingredients
Г	3-302.11(A)(2)	Raw Animal Foods Separated from Each
)		Other*
		Contamination from the Environment
Ī	3-302.J1(A)	Food Protection*
	3-302.15	Washing Fruits and Vegetables
ŀ	3-304.11	Food Contact with Equipment and Utensils*
1		Contamination from the Consumer
	3-306.14(A)(B)	Returned Food and Reservice of Food*
ŀ	J GOOT ATTACK	Disposition of Adulterated or
		Contaminated Food
<u> </u>	3-701.11	Discarding or Reconditioning Unsafe Food*
9	3-101.11	Food Contact Surfaces
17	4-501.111	Manual Warewashing - Hot Water
	4-201.111	Sanitization Temperatures*
	4.581.110	Mechanical Warewashing - Hot Water
	4-501.112	
	4 501 114	Sanitization Temperatures*
	4-501.114	Chemical Sanitization - temp., pH.
- 1		Concentration and Hardness*
	4-601.11(A)	Equipment Food Contact Surfaces and
1		Utensils Clean*
	4-602.11	Cleaning Frequency of Equipment Food -
1		Contact Surfaces and Utensils*
	4-702.11	Frequency of Sanitization of Utensils and
		Food Contact Surfaces of Equipment*
	4-703.11	Methods of Sanitization - Hot Water and
		Chemical*
10		Proper, Adequate Handwashing
	2-301.11	Clean Condition - Hands and Arms*
	2-301.12	Cleaning Procedure*
	2-301.14	When to Wash*
11		Good Hyglenic Practices
1	2-401,11	Eating, Drinking or Using Tobacco*
	2-401.12	Discharges From the Eyes, Nase and
		Mouth*
	3-301.12	Preventing Contamination When Tasting*
12		Prevention of Contamination from Hands
	590.004(E)	Preventing Contamination from Employees*
13		Handwash Facilities
		Conveniently Located and Accessible
	5-203,11	Numbers and Capacities*
1	5-204.11	Location and Placement*
	5-205.11	Accessibility. Operation and Maintenauce
		Supplied with Soap and Hand Drying
		Devices
ŀ	6-301.11	Handwashing Cleanser, Availability
	U U V L. L L	I LANGO WIGHTE CANADA TO THE MINUTELY
ŀ	6-301.12	Hand Drying Provision

^{*} Denotes critical item in the federal 1999 Food Code or 105 CMR 590,000.

Violations Related to Foodborne illness Interventions and Risk Factors (Red Items 1-22) (Cont.)

PROTECTION FROM CHEMICALS

145	Food or Color Additives
3-202.1	
3-202.1	Protection from Unapproved Additives*
15%	Poisonous or Toxic Substances
7-101.1	Identifying Information - Original
	Containers*
7-102,1	11 Common Name - Working Containers*
7-201.1	
7-202.1	11 Restriction - Presence and Use*
7-202.1	12 Conditions of Use*
7-203.1	11. Toxic Containers - Prohibitions*
7-204.1	11 Sanitizers, Criteria - Chemicals*
7-204.1	12 Chemicals for Washing Produce, Criteria*
7-204.1	14 Drying Agents. Criterla*
7-205.1	
7-206.1	11 Restricted Use Pesticides. Criteria*
7-206.1	12 Rodent Bait Stations**
7-206.1	13 Tracking Powders, Pest Control and
	Monitoring*

TIME/TEMPERATURE CONTROLS

16	TIME/TEMPERA	Proper Cooking Temperatures for		
10		PHFs		
-	3-401.11A(1)(2)	Eggs - 155°F 15 sec.		
	3.401.1177(1)(2)	Eggs - Immediate Service 145°F 15 sec.*		
	3-401.11(A)(2)	Comminuted Fish, Meats & Game		
		Animals - 155°F 15 sec.*		
	3-401.11(B)(1)(2)	Pork and Beef Roast - 130°F 121 min*		
	3-401.11(A)(2)	Ratites, Injected Meats - 155°F 15 sec.*		
	3-401.11(A)(3)	Poultry, Wild Game, Stuffed PHFs.		
		Stuffing Containing Fish, Meat.		
		Poultry or Ratites - 165°F 15 sec.*		
	3-401.11(C)(3)	Whole-muscle, Intact Beef Steaks		
		145°F **		
	3-401.12	Raw Animal Foods Cooked in a		
		Microwave 165°F *		
	3-401.11(A)(1)(b)	All Other PHFs - 145°F 15 sec.*		
17		Reheating for Hot Holding		
	3-403.11(A)&(D)	PHFs 165°F 15 sec.*		
	3-403.11(B)	Microwave - 165°F 2 Minute Standing		
	•	Time*		
	3-403.11(C)	Commercially Processed RTE Food -		
		140°F*		
	3-403.1.1(E)	Remaining Unsliced Portions of Beef		
		Roasts*		
18,		Proper Cooling of PHFs		
	3-501.14(A)	Cooling Cooked PHFs from 140°F to		
		70°F Within 2 Hours and From 70°F to		
		41°F/45°F Within 4 Hours.*		
	3-501.14(B)	Cooling PHFs Made From Ambient		
		Temperature Ingredients to 41°F/45°F		
		Within 4 Hours.*		

^{*} Denotes critical item in the federal 1999 Food Code or 105 CMR 590,000.

3-501.14(C)	PHFs Received at Temperatures	
	According to Law Cooled to	
	41°P/45°F Within 4 Hours*	
- 3-501.15	Cooling Methods for PHFs	
3143	PHF Hot and Cold Holding	
3-501.16(B)	Cold PHFs Maintained at or below	
590.004(F)	41°F/45°F *	
3-501.16(A)	Hot PHFs Maintained at or above	
	140°F *	
3-501.16(A)	Roasts Held at or above 130°F *	
20	Time as a Public Health Control	
3-501.19	Time as a Public Health Control*	
590.004(H)	Variance Requirement	

REQUIREMENTS FOR HIGHLY SUSCEPTIBLE POPULATIONS (HSP)

21	3-801.11(A)	Unpasteurized Pre-packaged Juices and Beverages with Warning Labels*
	3-801.11(B)	Use of Pasteurized Eggs*
	3-801.11(D)	Raw or Partially Cooked Animal Food and Raw Seed Sprouts Not Served*
	3-8()1.11(C)	Unopened Food Package Not Re-served*

CONSUMER ADVISORY

·2	2	3-603.11	Consumer Advisory Posted for Consumption of Animal Foods That are Raw. Undercooked or Not Otherwise Processed to Eliminate Pathogens*
	•	3-302.13	Pasteurized Eggs Substitute for Raw Shell Eggs*

SPECIAL REQUIREMENTS

590.009(A)-(D)	Violations of Section 590.009(A)-(D) in catering, mobile food, temporary and residential kitchen operations should be debited under the appropriate sections above if related to foodborne illness interventions and risk factors. Other 590.009 violations relating to good retail practices should be debited under #29 – Special Requirements.
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VIOLATIONS RELATED TO GOOD RETAIL PRACTICES (Blue Items 23-30)

Critical and non-critical violations, which do not relate to the foodborne illness interventions and risk factors listed above, van be found in the following sections of the Food Code and 105 CMR 590.000.

Item	Good Retail Practices	FC	590.000
23.	Management and Personnel	FC-2	.003
24.	Food and Food Protection	FC-3	.004
25.	Equipment and Utensils	. FC-4	.005
26.	Water, Plumbing and Waste	FC-5	.006
27.	Physical Facility	FC-6	.007
28.	Poisonous or Toxic Materials	FC-7	.008
29.	Special Requirements		.009
30.	Other .		

Vlassachusetts Department of Public Health Division of Foodrand Liugs

FOOD ESTABLISHMENT INSPECTION REPORT

Lawrence Board of Health 200 Common Street Lawrence MA 01840 Tel. (978) 620-3130 Fax (978) 722-9320 Email: BOH@Lawrence.gov

Name: North Common High School	Date:02/14/2019 Type of Operation Type of Inspection			
	▼ Food Service ▼ Routine			
	Risk Retail Re-Inspection Level: 2 ResIdential Kitchen Date:			
Telephone: 978-975-5971	Mobile Date:			
Owner:	Temporary Pre-operation Caterer Suspect Illness			
Person in Charge(PIC): Christine Kay	Time: Permit No: General Complaint 11:09 am Other:			
Inspector: J.Barday	Permit No. Other			
Each violation checked requires an explanation on the na	rative page(s) and a citation of specific provision(s) violated			
Violations Related to Foodborne Illness Interventions an Violations marked may pose an imminent health hazard and require action as determined by the Board of Health.	Mon-compliance with: Anti-Choking 590.009(E) Tobacco 590.009(F) Allergen Awareness 590.009(G)			
FOOD PROTECTION MANAGEMENT	12. Prevention of Contemination from Hands			
1. PIC Assigned / Knowledgeable / Dutles	13. Handwash Facilities			
EMPLOYEE HEALTH	PROTECTION FROM CHEMICALS			
2. Reporting of Diseases by Food Employee and PIC 3. Personnel with Infections Restricted/Excluded	14, Approved Food or Color Additive 15. Toxic Chemicals			
FOOD FROM APPROVED SOURCE				
4. Food and Water from Approved Source	TIME/TEMPERATURE CONTROLS(Potentially Hazardous Foods)			
5. Receiving/Condition 6. Tags/Records/Accuracy of Ingredient Statements	☐ 16 Cooling Temperatures ☐ 17. Reheating			
7. Conformance with Approved Procedures/HACCP Plans	18. Cooling			
PROTECTION FROM CONTAMINATION	19. Hot and Cold Holding			
8. Separation/ Segregation/ Protection	20. Time As a Public Health Control			
9. Food Contact Surfaces Cleaning and Sanitizing 10. Proper Adequate Handwashing	REQUIREMENT FOR HIGHLY SUSCEPTIBLE POPULATIONS			
11. Good Hygienic Practices	21. Food and Food Preparation for HSP			
	CONSUMER ADVISORY			
Violations Related to Good Retail Practices	22. Posting of Consumer Advisories			
Critical (C) violations marked must be corrected immediately or within 10 days as determined by the Board of Health.	Number of Violated Provisions Related			
Non-critical(N) violations must be corrected immediately or	To Foodborne Illness Interventions 0			
within 90 days as determined by the Board of Health.	and Risk Factors (Items 1-22):			
C N	Official Order for CorrectionBased on an inspection today, the items checked indicate violations of 105 CMR			
23. Management and Personnel (FC-2)(590.003) 24. Food and Food Protection (FC-3)(590.004)	590.000/federal Food Code. This report, when signed below by a Board of Health member or its agent consititutes an			
25. Equipment and Utensils (FC-4)(590.005)				
26. Water, Plumbing and Waste (FC-5)(590.006)	order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food			
27. Physical Facility (FC-6)(590.007)				
28. Poisonous or Toxic Materials (FC-7)(590,008)	establishment operations. If aggrieved by this order, you			
29. Special Requirements (590.009)	have a right to a hearing. Your request must be in writing			
	and submitted to the Board of Health at the above address			
3 S:590InspectForm6-14.doc	within 10 days of receipt of this order. DATE OF RE-INSPECTION:			
Inspector	Page 1 of 2			

DESCRIPTION OF VIOLATION		
Code		· · · · · · · · · · · · · · · · · · ·
Discussion	Observed no violations. Cheese in walk in at double door refrigerator cheese at 40F. Sandwi Milk in student milk refrigerator at 38F. No h time of inspection. Frozen foods were frozen. 200ppm. Hood, equipment and floor were clean a Handsinks in compliance. No signs of pests. Ce compliance.	ch in cold line at 39F. ot holding observed during Observed sanitizer at and free of accumulation.
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BOARD OF HEALTH TOBACCO CONTROL PROGRAM TEL: 978-620-3130 FAX: 978-722-9320



PUBLIC HEALTH CODE ENFORCEMENT BUILDINGS WEIGHTS AND MEASURES

Type of Operation(s) Food Service Retail Re-inspection		
Food Service Retail Residential Kitchen Residential Kitchen Residential Kitchen Residential Kitchen Residential Kitchen Residential Kitchen Residential Kitchen Residential Kitchen Residential Kitchen Residential Kitchen Residential Re		
Residential Kitchen Mobile Temporary Caterer Bed & Breakfast Permit No.		
Mobile Temporary Caterer Bed & Breakfast Permit No. 2 Date: Pre-operation Suspect tilness General Complaint HACCP Other		
Caterer Bed & Breakfast HACCP Permit No. Suspect tilness HACCP Other		
Permit No. 2 HACCP Other		
Permit No. Other		
age(s) and a citation of specific provision(s) violated.		
Non-compliance with: Factors (Red Anti-Choking 590.009 (E) Tobacco 590.009 (F) mmediate Allergen Awareness 590.009 (G)		
12. Prevention of Contamination from Hands		
13. Handwash Facilities		
OTECTION FROM CHEMICALS		
14. Approved Food or Color Additives		
15. Toxic Chemicals		
NETTEMPERATURE CONTROLS (Potentially Hazardous Foods)		
16: Cooking Temperatures		
17. Reheating		
18. Cooling		
19, Hot and Cold Holding		
20. Time as a Public Health Control		
QUIREMENTS FOR HIGHLY-SUSCEPTIBLE-POPULATIONS (HSP) 21. Food and Feod Preparation for HSP		
DNSUMER ADVISORY		
22. Posting of Consumer Advisories		
Number of Violated Provisions Related To Foodborne Illnesses Interventions and Risk Factors (Red Items 1-22): Official Order for Correction: Based on an Inspection oday, the items checked Indicate violations of 105 CMR 90.000/federal Food Code, This report, when signed below by a Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations are fitted in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If aggrieved by this order, you have a right to a hearing. Your request must be in writing and submitted to the Board of Health at the above address		

Inspector's Signature: Va Selle Lilles	Print Valsla Milley	
PICs Signature:	Print LACINE CERVALAGE FO	Page of Pages

Establishment Name: OLIVEX PRATAEKSWY SCHEBL

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Page:

Code Reference R	C - Cruical nem R - Red Item	PLEASE PRINT CLEARLY	Verified
£16			
3 346	:	MANYT BE RESPONDEDLY CYTERINITATED - P.	PROUP TO Y
		PRITRIES NEED TREKTIEN CLERKING	
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C.1+			
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			- No
With	Discussion With Person in Charge:	WE GREETED FOLLOWS 34	Corrective Action Required:
100000000000000000000000000000000000000	Violetierra	(#NEW)	mpliance Employee Restriction/ Exclusion
ye. The gard of the state of the			☐ Re-inspection Scheduled ☐ Emergency Suspension
24	70 1	PLENSE TAKE INDINCE DEMBARGO	☐ Emergency Closure
-		Voluntary Disposal	sposal Other:

BOARD OF HEALTH TOBACCO CONTROL PROGRAM TEL: 978-620-3130 FAX: 978-722-9320

Inspector's Signature:

PICs Signature:



PUBLIC HEALTH
CODE ENFORCEMENT
BUILDINGS
WEIGHTS AND MEASURES

Page of Pages

OOD ESTABLISHMENT INSPECTION REPORT	Date	Date Type of Operation(s) Type of I					
Name OLIVER PARTNERSHIP SCHOOL	11.18012	Retail Re-Inspec					
Address 18 18 18 18 18 18 18 18 18 18 18 18 18	Level	Residential Kitchen	Previous Inspection Date:				
Telephone (2.28 722 8/70		Mobile Temporary	☐ Pre-operation				
Owner	HACCP Y/N	☐ Caterer	Suspect Illness General Complaint				
Person-in-Charge (PIC) LIANNE FERMINADEZ	Time in: A Mil		HACCP				
200 200 200 200 200 200 200 200 200 200	0	Permit No. 15 16/17	Other				
Each violation checked requires an explanation on the na	arrative page(s) a	and a citation of specific	ompliance with:				
Violations Related to Foodborne Illness Interventions a			590.009 (E) 🔲				
		Inbacco	590.009 (F)				
Violations marked may pose an imminent health hazard and corrective action as determined by the Board of Health.	1 tedrine nimbedia	le Allergen Aw	areness 550.505 (c)				
	[] 42 Brow	ention of Contamination from	n Hands				
FOOD PROTECTION MANAGEMENT 1. PIC Assigned/Knowledgeable/Duties		dwash Facilities	II I I Mile-				
EMPLOYEE HEALTH	_	N FROM CHEMICALS					
2. Reporting of Diseases by Food Employee and PIC		roved Food or Color Additive	3 5:				
3. Personnel with Infections Restricted/Excluded		c Chemicals					
FOOD FROM APPROVED SOURCE		ERATURE CONTROLS (Poten	tially Hazardous Foods)				
☐ 4. Food and Water from Approved Source		king Temperatures					
5. Receiving/Condition	17. Reh	eating					
6. Tags/Records/Accuracy of Ingredient Statements	☐ 18. Coo	ling					
7. Conformance with Approved Procedures/HACCP Plans	🔲 19. Höt	and Cold Holding					
PROTECTION FROM CONTAMINATION	☐ 20. Tim	e as a Public Health Contro					
 □ 8. Separation/Segregation/Protection □ 9. Food Contact Surfaces Cleaning and Sanitizing 	REQUIREM	ENTS FOR HIGHLY-SUSCEPT	TIBLE-POPULATIONS (HSP)				
		od and Food Preparation for	HSP *				
10. Proper Adequate Handwashing	CONSUME	R ADVISORY sting of Consumer Advisorie	S.				
☐ 11. Good Hygienic Practices	∐ 22. Po:	string of Constitution Manager					
Violations Related to Good Retail Practices (Blue	Number	of Violated Provisions	Related				
tions Critical (C) violations marked must be corrected	To Food	iborne ilinesses interve k Factors (Red items 1-	entions (22):				
immediately or within 10 days as determined by the Board of Health. Non-critical (N) violations must be corrected	Official	Order for Correction: B	ased on an inspection				
immediately or within 90 days as determined by the Board	today th	e items checked indicate	violations of 105 CMR				
of Health.	590.000/rederal Food Code. This report, when signed by a Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations						
23. Management and Personnel (FC-2)(590.003)							
24. Food and Food Protection (FC-3)(590.004)	cited in	this report may result in s	aspension of tevocation of				
25. Equipment and Utensils (FC-4)(590.005)	the fond	l establishment permit an	d cessation of food				
26. Water, Plumbing and Waste (FC-5)(590.006)	aetahlis'	hment operations, if aggr	leved by this order, you				
27. Physical Facility (FC-6)(590.007)	have a	right to a hearing. Your re	ealth at the above eddress				
28. Poisonous or Toxic Materials (FC-7)(590.008)	within 1	0 days of receipt of this of	order.				
29. Special Requirements (590.009)	DATE O	FRE-INSPECTION:					
30. Other							

Print:

Date: //- / 12- / 7 以下すると Establishment Name: OLIVER PHATAERSHIP

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Page:

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Yes ☐ Re-Inspection Scheduled ☐ Emergency Suspension □ Employee Restriction/ Exclusion ☐ Emergency Closure Date Verified S . □ Other: Corrective Action Required: MAKE ☐ Voluntary Compliance ☐ Voluntary Disposal i.J. ☐ Embargo DESCRIPTION OF VIOLATION / PLAN OF CORRECTION Ü J. 196 6. PLEASE PHINT CLEARLY かっ!! 公公司 CONMANDE ではいめ (1) S MSC (62) でからう Discussion With Person in Charge: C. Critical Item R - Red Item 1115 Section Code Reference

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BOARD OF HEALTH TOBACCO CONTROL PROGRAM TEL: 978-620-3130



PUBLIC HEALTH
CODE ENFORCEMENT
BUILDINGS
WEIGHTS AND MEASURES

: 978-722-9320	153	•	
OOD ESTABLISHMENT INSPECTION REPORT		(A) (C)	Turns of Inconstition
Name Oliver School	Date 6 8	Type.of Operation(s) Food Service	Type of Inspection ☑ Routine
Address 183 Haverhall St	Risk Level	Retail Residential Kitchen	Re-inspection Previous Inspection
Telephone 978-975-5746	Level	☐ Mobile	Date: ☐ Pre-operation
Owner L +	HACCP Y/N	☐ Temporary ☐ Caterer	Suspect Illness
Person-In-Charge (PIC) Lianne terrardez	Time // / You	Bed & Breakfast	General Complaint HACCP
Inspector St. LITA	Out:	Permit No.	Other
Each violation checked requires an explanation on the nar	rative page(s) a	and a citation of specific	provision(s) violated.
		14011-00	,
Violations Related to Foodborne Illness Interventions and Items) Violations marked may pose an imminent health hazard and a corrective action as determined by the Board of Health.		Tohacco	590.009 (F)
FOOD PROTECTION MANAGEMENT	📮 12. Previ	ention of Contamination from	າ Hands
1. PIC Assigned/Knowledgeable/Duties	🗍 13. Hand	lwash Facilities	t Hands
EMPLOYEE HEALTH .	PROTECTIO	N FROM CHEMICALS	
 2. Reporting of Diseases by Food Employee and PIC 	☐ 14. Appr	oved food or Color Additive	S
3. Personnel with Infections Restricted/Excluded	☐ 15. Toxic	c Chemicals	<i>f</i>
FOOD FROM APPROVED SOURCE 4. Food and Water from Approved Source	TIME/TEMPE	RATURE CONTROLS (Potent	fally Hazardous Foods) 🎄
19474	🗍 16, Cool	king Temperatures	. 1
5. Receiving/Condition 6. Tags/Records/Accuracy of Ingredient Statements	🔲 17. Reh	eating	
7. Conformance with Approved Procedures/HACCP Plans	☐ 18. Coo	ling	
PROTECTION FROM CONTAMINATION	☐ 19. Hot	and Cold Holding	,
	☐ 20. Tim	e as a Public Health Control	•
8. Separation/Segregation/Protection	REQUIREM	ENTS FOR HIGHLY-SUSCEPT	BLE-POPULATIONS (HSP)
9. Food Contact Surfaces Cleaning and Sanitizing	☐·21. Foo	d and Food Preparation for I	HSP -
10. Proper Adequate Handwashing		RADVISORY	
11. Good Hygienic Practices	☐ 22. Pos	ting of Consumer Advisories	
Violations Related to Good Retail Practices (Blue Items) Critical (C) violations marked must be corrected immediately or within 10 days as determined by the Board of Health. Non-critical (N) violations must be corrected immediately or within 90 days as determined by the Board of Health. 23. Management and Personnel (FC-2)(590.003) 24. Food and Food Protection (FC-3)(590.004) 25. Equipment and Utensils (FC-4)(590.005) 26. Water, Plumbing and Waste (FC-5)(590.006) 27. Physical Facility (FC-6)(690.007) 28. Poisonous or Toxic Materials (FC-7)(590.008) 29. Special Requirements (590.009) 30. Other	To Food and Rist Official (today, the 590,000/by a Boa order of cited in the food establish have a riand subject within 10	ard of Health member or it the Board of Health. Failu his report may result in su establishment permit and ment operations. If aggni oht to a hearing, Your rec	ased on an inspection violations of 105 CMR report, when signed below as agent constitutes an are to correct violations as aspension or revocation of cessation of food eved by this order, you quest must be in writing alth at the above address
	(Page OP Pages
PTC Sionature: M D I N A I Pr	rintia . A N K	LL WILLY.	17/ 1-p-t

☐ Re-Inspection Scheduled ☐ Emergency Suspension Yes ☐ Employee Restriction/ Exclusion ☐ Emergency Closure **©**Other: Date Verified Corrective Action Required: | | | No Page: ☐ Voluntary Compliance ☐ Voluntary Disposal ☐ Embargo DESCRIPTION OF VIOLATION / PLAN OF CORRECTION Date: 8/10/18 とこれ PLEASE PRINT CLEARLY proceeded the state of the s はない 国語の なまかるのは、 中国の STOPE S NO VIOLOHOUS and Establishment Name: () | 144 School Discussion With Person in Charge 1000g るのできる 1) ec + 190 C - Critical Item R - Red Item -whoolve ect Code Item No.

Lawrence Board of Health 200 Common Street, Lawrence MA 01840 Tel. (978) 620-3130 Fax (978) 722-9320 Email:

Food Establishment Inspection Report

Name: Ofiver Partnership School	Inspection Date: 03/05/2019	Number of Priority and Priority Foundation Violation/s):
Address: 183 Haverhill St	Time In/Out: 12:05 pm / 12:59 am	1 Odifordali Violetto (5)
Phone: 978-722-8140	Permit No.:	Number of Repeat P and PF
Email:	Risk Category: 2 HACCP: No	Violation(s);
Owner:	Type of Operation: Food Service	
Person-In-charge: Lignne Fernandez	Type of Inspection: Routine	Previous Inspection Date:
Inspector: J.Barciay	Date of Re-Inspection:	
FOODBORNE ILLNESS RISK FACT	TORS AND PUBLIC HEALTH IN	NTERVENTIONS
IN = in complaince OUT = out compliance N/O = not obs	erved N/A = not applicable COS = correcte	d on-site R = repeat violation

Compliance Status	INOL	T N/A	NO	COSIR	Compilance Status	IN	OUT N	VA NIO	COS
Supervision					Protection from Contam	na	ion		
1 Person-In-Charge present,	In				15 Food separated and protected	In			
demonstrates knowledge, and					16 Food contact surface; cleaned	ln			
performs duties	1				and sanitized				
2 Certifled Food Protection Manager	ln .	\top			17 Proper disposition of returned,	ln			
Employee Health			-		previously served, reconditioned			1	
3 Management, food employee and	In				and unsafe food				
conditional employee; Knowledge,		1 . "			Time/Temperature Control	for	Safe	ety	
responsibilities; and reporting					18 Proper cooking times & temperatures	In			
4 Proper use of restriction and exclusion	In i				19 Proper reheating procedures for hot			n/c	1
5 Procedures for responding to vomiting	1	1			holding				
and diarrheal events					20 Proper cooling time and temperature	in			
Good Hyglenic Practic	es				21 Proper hot holding temperature	ln			
6 Proper eating, tasting, drinking, or	In :	1			22 Proper cold holding temperature	ln			
tobacco use		1			23 Proper date marking and disposition			n/c	
7 No discharges from eyes, nose and	ln				24 Time as a Public Health Control		r	1/8	
mouth					Consumer Advisory				
Preventing Contamination by	Han	ds			25 Consumer advisory provided for raw/		r	v/a	
8 Hands clean and properly washed	in				under cooked food				
9 No bare hand contact with RTE food	In		П		Requirements for Highly Suscepti	ole	Popi	ulatlo	กร
10 Adequate handwashing sinks properly	In				26 Pasteurized foods used; prohibited	ln			
supplied and accessible					foods not offered				
Approved Source			لنبا		Food/Color Additives and Toxic	Sı	ıbsta	nces	
11 Food obtained from source	In				27 Food additives; approved and	-		v/a	
12 Food received at proper temperature			n/o		properly used				
13 Food received in good condition, safe,	in	1				ln			
and unadulterated				.	stored and used		ľ		
14 Required records available, shellstock		n/a	3	\top	Conformance with Approved F	oro	cedu	res	I spire.
tags, parasite destruction		-	Î		29 Compliance with variance/specialized			va.	ĪĪ
OFFICIAL ORDER FOR CORRECTION:	Based	on an	Insp	ection	process/HACCP plan	'			
loday, the items marked "OUT" indicated violations	to 105	CMR	590.0	00 and	applicable sections of 2013 FDA Food Code. This rep-	ort, v	vhen s	Igned	1
					pard of Health. Fallure to correct violations cited in this				t In
suspension or revocation of the food establishment	Demil	And ca	98881	on of fo	od establishment operations, If you are subject to a ne	otice	of sus	spensk	on,
					ore the board of health in accordance with 105 CMR 5				
At 1841 1 Attained balance of 100 cent consume the	-	-	1						
Inspector:	7		7/	7	Person Ip Charge:				

Food Establishment Inspection Report

MoJIN Solutions, LLC

	Date: 03/05/2019 Pag	ge 2 of 3
Establishment: Oliver Partnership School	. 1 .	
GOOD RETAIL PRACT	ICES AND MASSACHUSETTS-ONLY SECTIONS	<u>.</u>
IN = in completore Of IT = out completore N/O =	not observed N/A = not applicable COS = corrected on-site R = repeat violation]

	Compliance Status	IN OU	TN/A	WO COSR		Compliance Status	111		==	WO C	<u>.</u>
_	Safe food and Water					Warewashing facilities: Installed,					
30	Pasteurized eggs used where		n/a			maintained, and used; test strips		-	\vdash	+	-
	required				49	Non-food contact surfaces clean	Ш			L	
31	Water and ice from approved source					Physical Facilities				-	
	Variance obtained for specialized		n/a			Hot and cold water available;					
	processing methods					adequate pressure	\vdash	-		-	
	Food temperature cor	ntrol			51	Plumbing installed; proper					
33	Proper cooling methods used;	ln	T			backflow devices	+-	-		\dashv	
	adequate equipment for				52	Sewage end waste water properly					
	temperature control					disposed	+	\vdash	╁	\vdash	
34	Plant food properly cooked for hot			n/o	53	Tollet features; properly,			'		
	holding					constructed supplied, and cleaned	+	-	-	-	
35				n/o	54	Garbage and refuse properly					
	Thermometer provided and accurate					disposed; facilities maintained	+	+-	\vdash		
	Food Identification				55	Physical facilities instelled,					
37	Food properly labeled: original					maintained, and clean	+	+	+-	┼┤	\vdash
	container				56	Adequate ventilation and lighting;					
	Prevention of Food Cont	amin	atior	1		designated areas used	1	ᆜ.			<u></u>
38	to the section of					Massachusetts Requirem				_	_
•••	present				M1	Anti-choking procedures in food	In	1			
39	Contamination prevented during					service establishment		+-	+-	+	╀
	food preparation, storage and				M2	Food allergen awareness	ļir	_	+	-	-
	display	1 1			M3			դ_	+	+	-
40) Personal cleanliness				M4	Mobile Food Operation	-	4-	-	n/c	
	Wiping cloths: properly used and				M5		\bot	-		n/c	
•	stored	1			M6		\bot	_	+	n/c	-
1	2 Washing fruits and vegetables				M7					n/c	1
74	Proper Use of Utens	ils			1	Breakfast Operation	1	\bot	+	+	+
4	the state of the s	T			Me	Residential Kitchen: Cottage Food				n/c	<u> </u>
	4 Utensils, equipment end linens:	+ 1		1-1-1	7	Operation	1	_	+	+	-
4	properly stored, dried, and handled			1	MS	School Kitchen; USDA Nutrition	1	ın			
-	and the first transfer with land	1				Program					丄
4	5 Single-use/single-service articles: properly stored and used				M	10 Leased Commercial Kitchen				n/	0
-	6 Gloves used properly	-			M	11 Innovation Operation			\perp	n/	d
4	Utensils, Equipment and	/endi	na	_!	1	Local Requirements	3				
-	Otensiis, Equipment and	- CIM	, ig		1 1	3.44	\Box			n/	_
4					1 12					. n/	0
	cleanable, properly designed,				11						
	constructed and used					•					

Date: 03/05/2019 Page 3 of 3

stablishment: Oliver	
	DESCRIPTION OF VIOLATION
ail Code	the state of the s
Discussion	PIC stated they have had issues with squirrels entering the school and into dry storage room. Pest control are in the process of fixing issue. PIC stated precautions done to eliminate chances of pest entering the kitchen. No evidence of pest was seen during time of inspection.
Discussion ·	Observed milk inside student milk case at 40F. Milk in reach in at 36F, Hamburger in hot holding at 138F.
.001	Correct critical violations immediately; non-criticals within 10 days. Correct all violations in entirety and maintain. Train and supervise staff. Failure to correct all violations and maintain corrections may result in administrative action and or fines. The text in this report is an unofficial version of the state regulations. Official version of the state regulations may be found at www.mass.gov/dph/fpp or by contacting the State House Book Store.
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BOARD OF HEALTH TOBACCO CONTROL PROGRAM TEL: 978-620-3130 FAX: 978-722-9320



PUBLIC HEALTH
CODE ENFORCEMENT
BUILDINGS
WEIGHTS AND MEASURES

PRETABLISHMENT INSPECTION REPORT	Date 1/-1-17	Type of Operation(s) Food Service	.Type of Inspection Routine
Address 25 S EAST HAVERIEL ST	Risk	Retail Residential Kitchen	Re-Inspection Previous Inspection
	Level	Mobile	Date:
elephone 277 691 7255	HACCP Y/N	Temporary	Pre-operation Suspect Illness
	Time	Caterer Bed & Breakfast	General Complaint
Person-in-Charge (PIC) SHAREN PERRONE	In: 8 37	Permit No.	☐ HACCP☐ Other
nspector VAIda Dalle	Out:		
ach violation checked requires an explanation on the na	rative page(s) a	Non-co	mpliance with:
Violations Related to Foodborne Illness Interventions an Items) Violations marked may pose an imminent health hazard and corrective action as determined by the Board of Health.		Tobacco	590.009 (F)
FOOO PROTECTION MANAGEMENT	☐ 12. Preven	ention of Contamination from	Hands
1. PIC Assigned/Knowledgeable/Duties	🔲 13. Hand	lwash Facilities	
EMPLOYEE HEALTH	PROTECTION	N FROM CHEMICALS	•
2. Reporting of Diseases by Food Employee and PIC	☐ 14. Appr	oved Food or Color Additive:	S
3. Personnel with Infections Restricted/Excluded .	☐ 15. Toxid	c Chemicals	
FOOD FROM APPROVED SOURCE 4. Food and Water from Approved Source	TIME/TEMPE	RATURE CONTROLS (Potent	ially Hazardous Foods)
_	☐ 16. Cool	king Temperatures	
5. Receiving/Condition	☐ 17. Reh	eating	
6. Tags/Records/Accuracy of Ingredient Statements	☐ 18. Cool	ling	
7. Conformance with Approved Procedures/HACCP Plans PROTECTION FROM CONTAMINATION	19. Hot	and Cold Holding	
		e as a Public Health Control	*
8. Separation/Segregation/Protection	REQUIREME	ENTS FOR HIGHLY-SUSCEPTI	BLE-POPULATIONS (HSP)
9. Food Contact Surfaces Cleaning and Sanitizing		d and Food Preparation for h	
10. Proper Adequate Handwashing	CONSUMER	: R ADVISORY	**
11. Good Hygienic Practices	☐ 22. Pos	ting of Consumer Advisories	
riolations Related to Good Retail Practices (Blue tems) Critical (C) violations marked must be corrected mediately or within 10 days as determined by the Board of Health. Non-critical (N) violations must be corrected mediately or within 90 days as determined by the Board of Health. 23. Management and Personnel (FC-2)(590.003) 24. Food and Food Protection (FC-3)(590.004) 25. Equipment and Utensils (FC-4)(590.005) 26. Water, Plumbing and Waste (FC-5)(590.007) 27. Physical Facility (FC-6)(590.007) 28. Poisonous or Toxic Materials (FC-7)(590.008) 29. Special Requirements (590.009) 30. Other	To Food and Risk Official Control of today, the 590.000// by a Boal order of the food establish have a rigand submithin 100 and submithin	of Violated Provisions in borne Illinesses Interver Factors (Red Items 1-2 Order for Correction: Base items checked indicate of federal Food Code. This red of Health member or its he Board of Health. Failure is report may result in suffered to a hearing. Your required to the Board of Health federal of Health and ment operations. If aggring to a hearing. Your required to the Board of Health days of receipt of this order RE-INSPECTION:	ations 2): sed on an inspection violations of 105 CMR report, when signed below agent constitutes an reto correct violations espension or revocation of cessation of food eved by this order, you west must be in writing alth at the above address
300mpeen 11/14-14.000			
Inspector's Signature; \ \alla \land \land \ \land \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \	int: Valdo	271115	, 5
THISPECTAL S OF THE STATE OF TH	int: Shows	VD LAYOR	Page of Page

Page: -- : -- / / Date: Establishment Name: PHR 7 145 (191

	R - Red Item	PEASON MC 120 THING STOKED INFERRENT	Verified (でんだい)	·
			J.	
Į	Discussion With Person in Charge:	arge: 1 1/2 200 1/4 1/4 1/4 1/4 1/4 1/4 1/4 1/4 Corrective Action Required:	quired: 🔲 No 🔲 Yes	
MSPECTAN	7. Violation	1000 - 1600 CLUBARI 18-100	Exclusion Exclusion Iuled Emergency Suspension " Emergency Closure Other:	

BOARD OF HEALTH TOBACCO CONTROL PROGRAM TEL: 978-620-3130



PUBLIC HEALTH CODE ENFORCEMENT BUILDINGS WEIGHTS AND MEASURES

: 978-722-9320	551.	. (0)	
OOD ESTABLISHMENT INSPECTION REPORT			
Name Harthem Educ Complex	Date Coll	Type:of Operation(s) Food Service	Type of Inspection
Address 255 East Haverhill St	Risk // Level	☐ Retail ☐ Residential Kitchen	Re-inspection Previous Inspection
Telephone 976 - (61-1255.		☐ Mobile ☐ Temporary	Date:
Owner L.P.S.	HACCP Y/N	☐ Caterer	Suspect Illness General Complaint
Person-in-Charge (PIC) Swerch, formone.	Time In:	☐ Bed & Breakfast	HACCP Other
Inspector & rica fine / Roul Coulbett	Out:	Permit No.	
ach violation checked requires an explanation on the name	rative page(s) a	nd a citation of specific	r provision(s) violated. Impliance with:
Violations Related to Foodborne Illness Interventions and	d Risk Factors (Red	••
Items) Violations marked may pose an imminent health hazard and r corrective action as determined by the Board of Health.		Tobacco	590.009 (F) 🔲
FOOD PROTECTION MANAGEMENT	12. Preve	ention of Contamination from	ı Hands
1. PIC Assigned/Knowledgeable/Duties	* • *	wash Facilities	
EMPLOYEE HEALTH		FROM CHEMICALS	
2. Reporting of Diseases by Food Employee and PIC	☐ 14. Appro	oved Food or Color Additive	S
☐ 3. Personnel with Infections Restricted/Excluded	☐ 15. Toxic		
FOOD FROM APPROVED SOURCE		RATURE CONTROLS (Potent	ially Hazardous Foods)
• 4. Food and Water from Approved Source		ting Temperatures	
5. Receiving/Condition	☐ 17. Re he	-	
6. Tags/Records/Accuracy of Ingredient Statements	☐ 18. Cool		
7. Conformance with Approved Procedures/HACCP Plans		and Cold Holding	
PROTECTION FROM CONTAMINATION		as a Public Health Control	
8. Separation/Segregation/Protection		INTS FOR HIGHLY-SUSCEPT	BLE-POPULATIONS (HSP)
9. Food Contact Surfaces Cleaning and Sanitizing	☐:21. Food	and Food Preparation for h	HSP
10. Proper Adequate Handwashing	CONSUMER	ADVISORY	
11. Good Hygienic Practices	+	ing of Consumer Advisories	
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Inspector's Signature: As Pri	nt: Rosa	VINA-	4 5
Trispector so garden	17021	1	Page of Pages
PICs Signature Di City Low Pri	nt: Jessic	A EURITA	

Page: Establishment Name: 46 1 4 Low Color (Bruletex Date: 30/36/18

Item Code No. Reference	C - Critical Item R - Red Item	DESCRIPTION OF VIOLATION OF CORRECTION PLEASE PRINT CLEARLY	Verifled
		- Peeling (damoned world resiners.	
		- No back splash on walks breton rather and	7.7
		(see line pains)	
		" (numared) peeting bother of alasme of	Y FICIEN
		Collins Ba Cloors.	+
		1 10 60 11	
		1 Wood follow somering reads to us started	
		(Un (Arished)	
			-
`			
	·		
			1
Discussion W	Discussion With Person In Charge: 千八字	arge: 7, 5-2 Translation Required:	No.
Franklines.	Liveal Mil	21,46 610	Employee Restriction/ Exclusion
+	1/	☐ Re-Inspection Scheduled	Emergency Suspension
3.000		Embargo	☐ Emergency Closure
		T Voluntary Disposal	□ Other:

Inspectional Services Department, City of Lawrence, Massachusetts

BOARD OF HEALTH TOBACCO CONTROL PROGRAM TEL: 978-620-3130 FAX: 978-722-9320

Inspector's Signature:

PICs Signature:



PUBLIC HEALTH
CODE ENFORCEMENT
BUILDINGS
WEIGHTS AND MEASURES

Page / of Pages

OOD ESTABLISHMENT INSPECTION REPORT							
Name (Date 5 18	Type of Operation(s) ☐ Food Service	Type of Inspection ☐ Routine				
Address 255 E. Hoverhill St	Risk I	Retail Residential Kitchen	Re-inspection Previous Inspection				
45.1	Level	Mobile	Date:				
9 10 - 6 11	HACCP Y/N	Temporary	☐ Pre-operation ☐ Suspect Illness				
Owner LOS	Time	Caterer Bed & Breakfast	General Complaint				
Person-in-Charge (PIC) Laron Pery 5nd	In:2715	Permit No.	HACCP Other				
Inspector Valence Nelson	Out:	,					
ach violation checked requires an explanation on the nar	rative page(s) a	and a citation of specific Non-co	provision(s) violated. Empliance with:				
Violations Related to Foodborne Illness Interventions and Items) Violations marked may pose an imminent health hazard and recorrective action as determined by the Board of Health.		Tobacco	590.009 (F)				
corrective action as determined by the board of riccion							
FOOD PROTECTION MANAGEMENT	-	ention of Contamination from	n manos				
1. PIC Assigned/Knowledgeable/Duties		dwash Facilities					
EMPLOYEE HEALTH		N FROM CHEMICALS					
Reporting of Diseases by Food Employee and PIC And Annual Control of Co	☐ 14. Appr	roved Food or Color Additive	S				
3. Personnel with Infections Restricted/Excluded	☐ 15. Toxle						
FOOD FROM APPROVEO SOURCE 4. Food and Water from Approved Source	TIME/TEMPE	ERATURE CONTROLS (Potent	ially Hazardous Foods)				
5. Receiving/Condition	☐ 16. Cool	king Temperatures					
1	17. Reheating						
7. Conformance with Approved Procedures/HACCP Plans	18. Cooling						
PROTECTION FROM CONTAMINATION	☐ 19. Hot	and Cold Holding					
8. Separation/Segregation/Protection	☐ 20. Time	e as a Public Health Control					
Separation/Segregation/Totalism Segregation/Totalism Segregation/Totalism Segregation/Totalism Segregation/Totalism Segregation/Totalism Segregation/Totalism	REQUIREMENTS FOR HIGHLY-SUSCEPTIBLE-POPULATIONS (HSP)						
-	☐ 21. Foo	d and Food Preparation for I	15P				
10. Proper Adequate Handwashing	CONSUMER	RADVISORY					
11. Good Hygienic Practices	☐ 22. Pos	ting of Consumer Advisories					
Violations Related to Good Retail Practices_ (Blue terms) Critical (C) violations marked must be corrected mmediately or within 10 days as determined by the Board of Health. Non-critical (N) violations must be corrected mmediately or within 90 days as determined by the Board of Health. 23. Management and Personnel (FC-2)(590.003) 24. Food and Food Protection (FC-3)(590.004) 25. Equipment and Utensilis (FC-4)(590.005) 26. Water, Plumbing and Waste (FC-5)(590.006) 27. Physical Facility (FC-6)(590.007) 28. Poisonous or Toxic Matenals (FC-7)(590.008)	To Food and Rish Official (today, the 590.000/) by a Boa order of the food establish have a riand subrand subr	ard of Health member or it the Board of Health. Failu his report may result in su establishment permit and iment operations. If aggri ight to a hearing. Your rec mitted to the Board of Hea	ntions (2): used on an inspection violations of 105 CMR report, when signed below a agent constitutes an re to correct violations ispension or revocation of a cessation of food eved by this order, you quest must be in writing alth at the above address				
29. Special Requirements (690.009) 30. Other	within 10 DATE OF	Odays of recelpt of this or FRE-INSPECTION:	der.				

4 Date Verifled 6 いようるないようして کم かった Mrs m 4 vestin + ON M. Page: 一部がん 3 ナイでひか 2 cto the open of which ien. 10= 100+ methion 004-0 ナインというと 1.6-0162 (1m3, mar. 9,7 DESCRIPTION OF VIOLATION / PLAN OF CORRECTION 11/5/118 D12-117 Lax 11/1/20 122 artasc t ex (allent PLEASE PRINT CLEARLY 0000 上いると Date: 100 アート won persone FOORS, OBSA. URA 1 12-m 42 Sciend Nuccs らったしょ 5 < MASING JINE ンダー さど S. WALL Establishment Name: Porthum School 5 212 0 (Mr. 10000 Rillingeras " Shrach herase いったい プラントイ グランドはス Check N.V. Day OLACE である たり。と C - Critical Item R - Red Item 4 4-501.114 11,698-25-4-903 Sce 1138 P. Code Reference 8-3 0 No H 63

Yes

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Corrective Action Required:

☐ Re-Inspection Scheduled ☐ Emergency Suspension

☐ Emergency Closure

□ Other:

☐ Voluntary Disposal

MEHA, OVA - INECATA FOOD LODG. JUIS"

☐ Embargo

☐ Employee Restriction/ Exclusion

应 Voluntary Compliance

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(0500)

Discussion With Person In Charge:(リ)トル しんんじょ

Nor- Exchanter/Xchicher

Lawrence Board of Health 200 Common Street, Lawrence MA 01840 Tel. (978) 620-3130 Fax (978) 722-9320 Email: BOH@Lawrence.gov

Food Establishment Inspection Report

Inspection Date: 03/20/2019 Number of Priority and Priority Name: Parthum School Foundation Violation(s): Time In/Out 10:20 am / 10:27 am Address: 255 East Haverhill St Number of Repeat P and PF Permit No.: Phone: 978-691-7255 Risk Category: 2 HACCP: No Violation(s): Email: Type of Operation: Food Service Owner: Type of Inspection: Routine Previous Inspection Date: 0 __15/2019 Person-in-charge: Sharon Perrone Date of Re-Inspection: Inspector: c.hudson FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS IN = in complaince OUT = out compliance N/O = not observed N/A = not applicable COS = corrected on-site R = repeat violation

Compliance Status	IN OUT	N/A,N	1/O COS R	Compliance Status	IN OUT	r N/A	N/O C	OS R
Supervision				Protection from Contam	nation	1		
1 Person-In-Charge present,	In	i.	\cdot	15 Food separated and protected	ln			
demonstrates knowledge, and		.	1 1	16 Food contact surface; cleaned	in			
performs duties				and sanitized				
2 Certified Food Protection Manager	ln			17 Proper disposition of returned,	In	5.5	1.4	
Employee Health		. 1		previously served, reconditioned				
3 Management, food employee and	In			and unsafe food				
conditional employee; Knowledge,				Time/Temperature Control	for Sa	afety	,	
responsibilities, and reporting				18 Proper cooking times & temperatures	ln .			
4 Proper use of restriction and exclusion	In			19 Proper reheating procedures for hot			n/o	.
5 Procedures for responding to vomiting	ln	12.	/	holding				
and diarrheal events				20 Proper cooling time and temperature			n/o	
Good Hygienic Practi	ces		10.00	21 Proper hot holding temperature	ln			
6 Proper eating, tasting, drinking, or	In	1.		22 Proper cold holding temperature	ln			
tobacco use				23 Proper date marking and disposition	ln			
7 No discharges from eyes, nose and	In			24 Time as a Public Health Control		n/a		
mouth				Consumer Advisory	77.			
Preventing Contamination b	Hand	S N	Alexander	25 Consumer advisory provided for raw/		n/a		
8 Hands clean and properly washed	In	13		under cooked food			**	
9 No bare hand contact with RTE food	In			Requirements for Highly Suscept	ble Po	pul	ation	Ş
10 Adequate handwashing sinks properly	ln			26 Pasteurized foods used; prohibited	ln			
supplied and accessible				foods not offered				
Approved Source	V. 53.55			Food/Color Additives and Toxic	Sub	stan	ces	
11 Food obtained from source	In		₹.	27 Food additives; approved and	ln			
12 Food received at proper temperature			n/o	properly used		L		
13 Food received in good condition, safe,	ln			28 Toxic substances properly identified,	In			
and unadulterated				stored and used		1		
14 Required records available, shellstock		n/a		Conformance with Approved.	Proce	dure	25:	
tags, parasite destruction	1			29 Compliance with variance/specialized		n/a	a .	
OFFICIAL ORDER FOR CORRECTION:	Based o	n an	Inspection	process/HACCP plan				
today, the items marked "OUT" indicated violations	to 105 Cl	MR 5	90.000 and	applicable sections of 2013 FDA Food Code. This rep	ort, whe	en sig	ned	
below by a sound of Health member or its agent co	nstitutes a	an or	der of the B	pard of Health. Failure to correct violations cited in thi	s report	may	esult	in
				ood establishment operations. If you are subject to a r			enslor	n,
or ron-renewal pulsuan He 105 CMR 590.000 you	may leque	est a	hearing be	fore the board of health in accordance with 105 CMR	90.015	(B).		
Inspector:	大			Person In Charge:				
I (M) Other	7	_		2 Lungy 121	W		-	

Page 1 of 3

Food Establishment Inspection Report

MoJiN Solutions, LLC

Establishment Parthum School	Date: 03/20/2019	Page 2 of 3
GOOD RETAIL PRACTICES AND MASSAC	HUSETTS-ONLY SECTIONS	April 1
IN = in comptaince OUT = out compliance N/O = not observed N/A = not applie	cable COS = corrected on-site R = repeat vi	olation

Compliance Status	IN OUT N/A N/O COS R	Compliance Status	IN C	ידטכ	N/A I	N/O COS	R
Safe food and Wa	ter	48 Warewashing facilities: installed,			200	opm 2	П
30 Pasteurized eggs used where	In	maintained, and used; test strips	2. C If it				Ц
required	in the second se	49 Non-food contact surfaces clean	10		Office of	D. S. S.	Ц
31 Water and ice from approved source	e	Physical Facilities	P	1 35			
32 Variance obtained for specialized	n/a	50 Hot and cold water available;					
processing methods	76.	adequate pressure	1		14.	6.5	Ш
Food temperature c	ontrol ()	51 Plumbing installed; proper	35.			Sin.	11
33 Proper cooling methods used;	n/o	backflow devices					$\bot \downarrow$
adequate equipment for		52 Sewage and waste water properly	3		N 1		
temperature control		disposed				4.3	Ц
34 Plant food properly cooked for hot	n/o	53 Toilet features; properly,				2***	$\ \cdot\ $
holding		constructed supplied,and cleaned					Ш
35 Approved thawing methods used	n/o	54 Garbage and refuse properly					
36 Thermometer provided and accurate	e	disposed; facilities maintained	7.50			6.3	\bot
Food Identification		55 Physical facilities installed,	34 °		N.		1
37 Food properly labeled: original	150	maintained, and clean			. :		
container .		56 Adequate ventilation and lighting;					
Prevention of Food Co	ntamination	designated areas used					\perp
38 Insects, rodents, and animals not		Massachusetts Requireme	ents	5			
present		M1 Anti-choking procedures in food	ſn			1	
39 Contamination prevented during	out	service establishment					
food preparation, storage and		M2 Food allergen awareness	ln				L
display		M3 Caterer				n/o	
40 Personal cleanliness		M4 Mobile Food Operation				n/o	
41 Wiping cloths: properly used and		M5 Temporary Food Establishment		上		n/o	
stored		M6 Public Market, Farmers Market			_	n/o_	1
42 Washing fruits and vegetables		M7 Residential Kitchen; Bed-and-				n/o	
Proper Use of Uter	nsils	Breakfast Operation			$oxed{oxed}$		
43 In-use utensils properly stored		M8 Residential Kitchen: Cottage Food				n/o	
44 Utensils, equipment and linens:		Operation	_	\perp	1	11-	
properly stored, dried, and handled		M9 School Kitchen; USDA Nutrition		1		n/o	
45 Single-use/single-service articles:		Program		\perp	\perp		
properly stored and used		M10 Leased Commercial Kitchen	上			n/o	\perp
46 Gloves used properly		M11 Innovation Operation	L			n/o	
Utensils, Equipment and	Vending	Local Requirements:	٠. ا				3
47 Food and non-food contact surface		L1 Local law or regulation				n/o	1
cleanable, properly designed,		L2 Other				n/o	
constructed and used							
	(A) (A) (A) (A) (A) (A) (A) (A) (A) (A)						

Page 3 of 3 Date: 03/20/2019 Establishment: Parthum School DESCRIPTION OF VIOLATION Fail Code OBSERVATION: Milk crates are stored on floor in Walk-in. Stored all food items off floor. REGULATION: Storage, Food-Preventing Contamination from the Premises 3-305.11 Rice in warmer 165F, cooked beef dish 174F, Ham & cheese sandwich 33F, cheese 33F tuna salad on line 41F. Discussion

Inspectional Services Department, City of Lawrence, Massachusetts

BOARD OF HEALTH
TOBACCO CONTROL PROGRAM
TEL: 978-620-3130
FAX: 978-722-9320

Inspector's Signature:

PICs Signature:



PUBLIC HEALTH
CODE ENFORCEMENT
BUILDINGS.
WEIGHTS AND MEASURES

Page / of Pages

OOD ESTABLISHMENT INSPECTION REPORT			
Name ROLLINS SCHOOL	Date 11-17	Type of Operation(s) Food Service	Type of Inspection Routine
Address 4-51 HOWARD STREET	Risk Level	Retail Residential Kitchen Mobile	Re-inspection Previous Inspection Date:
Telephone 978 722 8190	HACCP Y/N	Temporary	Pre-operation
Owner	** * *	Caterer Bed & Breakfast	Suspect Illness General Complaint
Person-in-Charge (PIC) ANDELIM JIMMEZ	Time In: A-AA		HACCP
Inspector Walda Millett	Out: 17,77	Permit No. 822/17	Other
Each violation checked requires an explanation on the nar	rative page(s) a	and a citation of specific	provision(s) violated.
Violations Related to Foodborne Illness Interventions and Items) Violations marked may pose an Imminent health hazard and r		Red Anti-Choking	590.009 (E) 590.009 (F)
corrective action as determined by the Board of Health.	· .		
FOOD PROTECTION MANAGEMENT 1. PIC Assigned/Knowledgeable/Duties EMPLOYEE HEALTH	☐ 13. Hand	ention of Contamination from	Hands .
Reporting of Diseases by Food Employee and PIC		N FROM CHEMICALS	
3. Personnel with Infections Restricted/Excluded		oved Food or Color Additives	
FOOD FROM APPROVED SOURCE		Chemicals	-the Hannardana Foods)
4. Food and Water from Approved Source		RATURE CONTROLS (Potenti	ally Hazardous roous)
5. Receiving/Condition	_	king Temperatures	
☐ 6. Tags/Records/Accuracy of Ingredient Statements	☐ 17. Rehe	:	
7. Conformance with Approved Procedures/HACCP Plans	☐ 18. Cool		
PROTECTION FROM CONTAMINATION		and Cold Holding	*5
8. Separation/Segregation/Protection		as a Public Health Control	THE BODY ATOMO WINDS
9. Food Contact Surfaces Cleaning and Sanitizing	REQUIREME ☐ 21. Food	NTS FOR HIGHLY-SUSCEPTI d and Food Preparation for H	ISP (HSP)
☐ 10. Proper Adequate Handwashing ☐ 11. Good Hygienic Practices	CONSUMER 22. Post	ADVISORY ling of Consumer Advisorles	
Violations Related to Good Retail Practices (Blue Items) Critical (C) violations marked must be corrected immediately or within 10 days as determined by the Board of Health. Non-critical (N) violations must be corrected immediately or within 90 days as determined by the Board of Health. C N 23. Management and Personnel (FC-2)(590.003) 24. Food and Food Protection (FC-3)(590.004) 25. Equipment and Utensils (FC-4)(590.005) 26. Water, Plumbing and Waste (FC-5)(590.006) 27. Physical Facility (FC-6)(590.007) 28. Poisonous or Toxic Materials (FC-7)(590.008) 30. Other	To Food and Risk Official C today, the 590.000// by a Boar order of t cited in the food establish have a rigand submit within 10	of Violated Provisions Fiborne Illnesses Intervent Factors (Red Items 1-2 Order for Correction: Base Items checked indicate vicederal Food Code: This red of Health member or its he Board of Health. Failurnis report may result in suestablishment permit and ment operations. If aggreght to a hearing. Your requitted to the Board of Health days of receipt of this order RE-INSPECTION:	sed on an inspection violations of 105 CMR eport, when signed below agent constitutes and the to correct violations spension or revocation of cessation of food eved by this order, you west must be in writing lith at the above address

Print:

Establishment Name: ROLLIMS SCHOOL Date:

017

Page:

Sak- [7] ☐ Re-Inspection Scheduled ☐ Emergency Suspension ☐ Embargo ☐ Employee Restriction/ Exclusion Date Verified Corrective Action Required: | | No Other Chucky ☐ Voluntary Compliance ☐ Voluntary Disposal DOOR - BOKEN AUSTY ☐ Embargo DESCRIPTION OF VIOLATION / PLAN OF CORRECTION KITCHEN CLESAMIMS C. 110 PLEASE PRINT CLEARLY 子ひくしのという SINK Violations were discussed FAN NEEDS COMPARTMENT SPLINTERED rate to GAEETLE 1 monifodist 3 BROKEN WINTER THREE Discussion With Person In Charge: C - Critical Item R - Red Item INS PECTUA 16-51 9. kg 300 Reference 10% B 24 5 0

Massachusetts Department of Public Health Division of Food and Drugs FOOD ESTABLISHMENT INSPECTION REPORT

Lawrence Board of Health 200 Common Street Lawrence MA 01840 Tel. (978) 620-3130 Fax (978) 722-9320 Email: BOH@Lawrence.gov

Name: Rollins School	Date: 12/19/2018	Type of Operation	Type of Inspection					
Address: 451 Howard St	Risk	Food Service Retail Re-Inspection						
Telephone:	Level: 2	Residential Kitchen Mobile	Date:					
Owner:		☐ Temporary ☐ Caterer	☐ Pre-operation ☐ Suspect Illness					
Person in Charge(PIC): Andelaina Jimenez	Time: 01:54 pm	Permit No:	General Complaint Other:					
Inspector. c Hudson	01.54 pm	Permit No.	Other					
Each violation checked requires an explanation on the national violations Related to Foodborne Illness Interventions at Violations marked may pose an imminent health hazard and require action as determined by the Board of Health.	nd Risk Factors.	Non-comp ☐ Anti-Ch ☐ Tobacc	liance with: oking 590,009(E)					
FOOD PROTECTION MANAGEMENT	12. Prevention	of Contemination from Ha	nds					
1. PIC Assigned / Knowledgeable / Duties	13. Handwash							
EMPLOYEE HEALTH	PROTECTION F	ROM CHEMICALS						
2. Reporting of Diseases by Food Employee and PIC 3. Personnel with Infections Restricted/Excluded	14, Approved F	ood or Color Additive nicals						
FOOD FROM APPROVED SOURCE	TIME/TEMPERA	TÜRE CONTROLS(Pot	entially Hazardous Foods)					
4. Food and Water from Approved Source 5. Receiving/Condition	16 Cooling Ten	a de la companya de l	** *** *** *** ***					
6. Tags/Records/Accuracy of Ingredient Statements	17. Reheating							
7. Conformance with Approved Procedures/HACCP Plans	18. Cooling							
PROTECTION FROM CONTAMINATION	19. Hot and Co	ld Holding						
8. Separation/ Segregation/ Protection		Public Health Control						
9. Food Contact Surfaces Cleaning and Sanitizing	REQUIREMENT FOR HIGHLY SUSCEPTIBLE POPULATIONS							
10. Proper Adequate Handwashing 11. Good Hygienic Practices	21. Food and F	ood Preparation for HSP						
11. Odd Hygiotho i radiada	CONSUMER AC	VISORY						
Violations Related to Good Retail Practices	The state of the s	Consumer Advisories						
Critical (C) violations marked must be corrected immediately or within 10 days as determined by the Board of Health. Non-critical(N) violations must be corrected immediately or within 90 days as determined by the Board of Health. 23. Management and Personnel (FC-2)(590.003) 24. Food and Food Protection (FC-3)(590.004) 25. Equipment and Utensils (FC-4)(590.005) 26. Water, Plumblng and Waste (FC-5)(590.006) 27. Physical Facility (FC-6)(590.007) 28. Poisonous or Toxic Materials (FC-7)(590.008) 29. Special Requirements (590.009) 30. Other	Number of Viol To Foodborne and Risk Factor Official Order of today, the items of 590.000/federal of by a Board of He order of the Boar cited in this report the food establish establishment op have a right to a and submitted to	ated Provisions Relations Interventions or (Items 1-22): or Correction Based or checked indicate violation Food Code. This report, valth member or its agent of Health. Fallure to cot may result in suspensionment permit and cessations. If aggrieved by hearing. Your request muthe Board of Health at the receipt of this order.	an inspection as of 105 CMR when signed below consititutes an rrect violations on or revocation of on of food this order, you ust be in writing					
Inspector	PIC An	111.75	Page 1 of 2					

P	a	a	e	2	of	2
•	_	3	_	_	-	_

Date: 12/19/2018

stablishment: Rollins	School	Date: 12/19/2018	Page 2 of
il Code	DESCRIPTION OF VIOLATION		
Discussion	Permits and certificates are posted. Milk washing station is stocked. Using quart for strips to test solution. No signs of pest record cooking temperatures.	r sanitizer and have	test eter to
Discussion	No violations found at this time.		
·			
	·		
			•
•			
γ <u> </u>			
		20 000 12 000 12 00 00 00 00 00 00 00 00 00 00 00 00 00	

Lawrence Board of Health 200 Common Street, Lawrence MA 01840 Tel. (978) 620-3130 Fax (978) 722-9320 Email:

Food Establishment Inspection Report

Name: Rollins School	Inspection Date: 03/07/2019	Number of Priority and Priority								
Address: 451 Howard St	Time In/Out: 10:15 am / 10:47 am	Foundation Violation(s): Number of Repeat P and PF								
Phone: 978-722-8190										
Email:	Risk Category: 2 HACCP: No	Violation(s):								
Owner:	Type of Operation: Food Service									
Person-in-charge: Andelina	Type of Inspection: Routine Previous Inspection Date:									
Inspector: J.Barclay	Date of Re-Inspection:									
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS IN = in complaince OUT = out compliance N/O = not observed N/A = not applicable COS = corrected on-site R = repeat violation										

Compliance Chabra	IN OUT N/A N	VO COS R	Compliance Status	IN O	UT N/A!	1/0 CO	SR	
Compliance Status			Protection from Contamination					
Supervision	In I		15 Food separated and protected	in '	77			
1 Person-In-Charge present,	""		16 Food contact surface; cleaned	In				
demonstrates knowledge, and			and sanitized		11			
performs duties	In I		17 Proper disposition of returned,	In	$\dashv \dashv$		\top	
2 Certified Food Protection Manager	111		previously served, reconditioned					
Employee Health			and unsafe food					
3 Management, food employee and	In	111	Time/Temperature Control	for S	Safety			
conditional employee; Knowledge,		. [18 Proper cooking times & temperatures		dicty		\neg	
responsibilities, and reporting			19 Proper reheating procedures for hot	in			\dashv	
4 Proper use of restriction and exclusion	ln			""			-	
5 Procedures for responding to vomiting			holding	+		n/a	\dashv	
and diarrheal events			20 Proper cooling time and temperature	10	+	11/0	- -	
Good Hygienic Practi	es		21 Proper hot holding temperature	In			\dashv	
6 Proper eating, tasting, drinking, or	In	1 11	22 Proper cold holding temperature	In	_		_	
tobacco use			23 Proper date marking and disposition	In	-	-	-++	
7 No discharges from eyes, nose and	ln		24 Time as a Public Health Control		n/a	1		
mouth			Consumer Advisory					
Preventing Contamination b	/ Hands		25 Consumer advisory provided for rawl	11	n/a	1		
8 Hands clean and properly washed	ln		under cooked food					
9 No bare hand contact with RTE food	ln i		Requirements for Highly Suscept	ble F	opul:	ations	3	
10 Adequate handwashing sinks properly	In		26 Pasteurized foods used; prohibited	\ln			-	
supplied and accessible			foods not offered					
Approved Source			Food/Color Additives and Toxi	c Su	bstan	ces		
11 Food obtained from source	in		27 Food additives; approved and		n/a	a I		
12 Food received at proper temperature		n/a	properly used					
13 Food received in good condition, safe	In		28 Toxic substances properly identified	In				
and unadulterated			stored and used					
14 Required records available, shellstock	In		Conformance with Approved	Pro	cedur	es		
tags, parasite destruction	1""		29 Compliance with variance/specialize	d	n/			
OFFICIAL ORDER FOR CORRECTION	Based on an	inspection	process/HACCP plan					
OFFICIAL ORDER FOR CORRECTION	to 105 CMR	590.000 and	applicable sections of 2013 FDA Food Code. This re	port, v	when sig	gned		
today, the nems marked "Out Indicated violations	netitutae an a	rder of the P	oard of Health. Fallure to correct violations cited in the	ils rep	ort may	result i	in	
below by a Board of Health member of its agent of	t pomit and b	pecation of f	ood establishment operations. If you are subject to a	notice	of sus	ension	١,	
suspension of revocation of the tool establishmen	period and	s bendaa ha	fore the board of health in accordance with 105 CMR	590.0	15(B),			
	may request a	a nearing be	Person In Charge:					
Inspector:	/1		reison in charge.					
	11	7	The state of the s		P	age 1	of 3	

Food Establishment Inspection Report

MoJiN Solutions, LLC

Establishment:	Rollins School		Date: 03/07/2019	Page 2 of 3
•	GOOD RETAIL P	RACTICES AND MASSACHU	SETTS-ONLY SECTIONS	
IN = in con	nplaince OUT = out compliance	N/O = not observed N/A = not applicable	COS = corrected on-site R = repeat v	iolation

	Compliance Status	IN OUT N/A N/O COS R			Compliance Status	IN	OUT	N/A	NO,	cosR		
	Safe food and Wate	· · · · · · · · · · · · · · · · · · ·		48	Warewashing facilities: installed,				\neg			
30	Pasteurized eggs used where	In		Τ		1{	maintained, and used; test strips					
	required					49	Non-food contact surfaces clean					
31	Water and ice from approved source						Physical Facilities.					
32	Variance obtained for specialized		n/a	a		50	Hot and cold water available;					
	processing methods					lL	adequate pressure					
	Food temperature con	ntro	ol .			51	Plumbing installed, proper					
33	Proper cooling methods used;	ln		T		1	backflow devices					
	adequate equipment for					52	Sewage and waste water properly			.		
	temperature control						disposed				·	
34	Plant food properly cooked for hot			n.	/o	53	Toilet features; properly,			. [
_	holding			1]	constructed supplied, and cleaned					
35	Approved thawing methods used			n.	/a	54	Garbage and refuse properly				.	
36	Thermometer provided and accurate						disposed; facilities maintained			٠		
•	Food Identification] 55	Physical facilities installed,					
37	Food properly labeled: original						maintained, and clean					
	container					56	Adequate ventilation and lighting;				-	
	Prevention of Food Conta	ami	nation	1][designated areas used					
38	Insects, rodents, and animals not		1				Massachusetts Requirements					
	present .			L	\perp	M1	Anti-choking procedures in food	in				
39	Contamination prevented during			ı			service establishment				_	
	food preparation, storage and			1		M2	Food allergen awareness	In				
	display .			┸		M3	Caterer				n/o	
40	Personal cleanliness			1		M4	Mobile Food Operation			-	n/o	
41	Wiping cloths: properly used and					M5	Temporary Food Establishment				n/o	
	stored			\perp		M6	Public Market; Farmers Market			_	n/o	
42	Washing fruits and vegetables			┸		∬ M7	Residential Kitchen; Bed-and-				n/o	
	Proper Use of Utensi	s					Breakfast Operation .	_			_	
	In-use utensils properly stored			\perp		M8	Residential Kitchen: Cottage Food				n/o	
44	Utensils, equipment and linens:					11	Operation					
	properly stored, dried, and handled					M9	School Kitchen; USDA Nutrition	ln				
45	Single-use/single-service articles:			ŀ			Program	L				
	properly stored and used						Leased Commercial Kitchen				n/o	
46	Gloves used properly					M11	Innovation Operation				n/o	
	Utensils, Equipment and Ve	end	ing				Local Requirements					
47	Food and non-food contact surfaces		}			L1	Local law or regulation				n/o	
	cleanable, properly designed,					L2	Other				n/o	
	constructed and used											

Page 3 of 3

stáblishment: Rollins	School Date: 03/07/2019 Page 3 of 3
	DESCRIPTION OF VIOLATION
ail Code	
Discussion	No violations observed. Observed milk in student milk refrigerator at 36F. Cheese in reach in at 39F. Chicken in hot holding table at 196F. Cooked peas hot holding at 184F.

Lawrence Board of Health 200 Common Street, Lawrence MA 01840 Tel. (978) 620-3130 Fax (978) 722-9320 Email: BOH@Lawrence.gov

Food Establishment Inspection Report

Name: Rollins School	Inspection Date: 09/04/2019	Number of Priority and Priority	\cap
Address: 451 Howard Street	Time (n/Out: 12:20 pm /12:55 pm	Foundation Violation(s):	U
Phone: 978-722-8190	Permit No.:	Number of Repeat P and PF	\cap
Email:	Risk Category: 0 HACCP: No	Violation(s):	U
Owner:	Type of Operation: Food Service		
Person-in-charge: Andelina	Type of Inspection: Routine	Previous Inspection Date:	
Inspector: O.Liupo	Date of Re-Inspection:		
FOODBORNE ILLNESS RISK FACT	ORS AND PUBLIC HEALTH IN	NTERVENTIONS	
IN = In complaince OUT = out compliance N/O = not obse	erved N/A = not applicable COS = corrected	d on-site R = repeat violation	

Compliance Status	INOL	IT N/A	N/O CC	S R	Compliance Status	\Box	A'N TUC	N/O CC	OS _, R
Supervision					Protection from Contam	inat			
1 Person-In-Charge present,	In				15 Food separated and protected			n/o_	
demonstrates knowledge, and					16 Food contact surface; cleaned	ln			
performs duties					and sanitized				
2 Certified Food Protection Manager	In			\Box	17 Proper disposition of returned,	ln			
Employee Health					previously served, reconditioned				
3 Management, food employee and	ln			\Box	and unsafe food				
conditional employee; Knowledge,					Time/Temperature Control	for	Safety		
responsibilities, and reporting					18 Proper cooking times & temperatures			n/o	
4 Proper use of restriction and exclusion	ln				19 Proper reheating procedures for hot		n/a		
5 Procedures for responding to vomiting	In				holding				_ _
and diarrheal events					20 Proper cooling time and temperature		n/a		
Good Hygienic Praction	ces				21 Proper hot holding temperature	In			\perp
6 Proper eating, tasting, drinking, or	In			71	22 Proper cold holding temperature	ln			_
tobacco use					23 Proper date marking and disposition	Ш		n/o	_
7 No discharges from eyes, nose and	ln				24 Time as a Public Health Control		n/a		
mouth					Consumer Advisory	,			
Preventing Contamination by	/ Han	ds			25 Consumer advisory provided for raw/		n/a	1	
8 Hands clean and properly washed	in				under cooked food				
9 No bare hand contact with RTE food	In				Requirements for Highly Suscept	ble			3
10 Adequate handwashing sinks properly	In				26 Pasteurized foods used; prohibited		n/a	1	
supplied and accessible					foods not offered			Щ	\perp L
Approved Source					Food/Color Additives and Toxic	ςSι			
11 Food obtained from source	ln				27 Food additives; approved and		n/a	4	
12 Food received at proper temperature			n/o		properly used	_			
13 Food received in good condition, safe,	In				28 Toxic substances properly identified,	In			
and unadulterated					stored and used				
14 Required records available, shellstock		n/a	a		Conformance with Approved		cedure	es	
tags, parasite destruction					29 Compliance with variance/specialized	1	n/	a	
OFFICIAL ORDER FOR CORRECTION:	Basec	on an	Insped	tion	process/HACCP plan				
today, the items marked "OUT" indicated violations	to 105	CMR 5	590.000	and a	applicable sections of 2013 FDA Food Code. This rep	ort, v	when sig	ned	
					pard of Health. Failure to correct violations cited in this				
suspension or revocation of the food establishment	permit	and ce	essatio	n of fo	od establishment operations. If you are subject to a n	otice	of susp	ension,	1
or non-renewal pursuant to 105 CMR 590,000 your	nay rec	juest a	a hearin	g befo	ore the board of health in accordance with 105 CMR 5	90.0	15(B).		
Inspector:					Person In Charg				
(revis					Modera mus				
							De	gg 4	n# 2

of 3

Food Establishment Inspection Report

	<u> </u>		•	MOJIN Solutions, LLC
Establishment: Rollins School			Date: 09/04/2019	Page 2 of 3
GOOD RETA	AL PRACTICES AND	MASSACHU	SETTS-ONLY SECTIONS	3
IN = In complaince OUT = out comp	liance N/O = not observed N/	A = not applicable	COS = corrected on-site R = repea	t violation

_	Compliance Status		N/A N/O COS R		Compliance Status	IN OU	T N/A	N/O,C	OS R
-	Safe food and Wate	er		48	Warewashing facilities: installed,				
30	Pasteurized eggs used where		n/a		maintained, and used; test strips				
	required			49	Non-food contact surfaces clean				
	Water and ice from approved source				Physical Facilities				
32	Variance obtained for specialized		n/a	50	Hot and cold water available;		\Box	T	
	processing methods	}			adequate pressure		1 1		- 1
	Food temperature co	ntrol		51	Plumbing installed; proper		+	\top	_
33	Proper cooling methods used;		n/a		backflow devices			Ì	
	adequate equipment for			52	Sewage and waste water properly		1	_	\top
	temperature control			1	disposed				
34	Plant food properly cooked for hot		n/a	53	Toilet features; properly,		+		-
	holding				constructed supplied, and cleaned		1		
35	Approved thawing methods used		n/a	54	Garbage and refuse properly		+		-
36	Thermometer provided and accurate	out			disposed; facilities maintained				
	Food Identification			55	Physical facilities installed,		+	_	
37	Food properly labeled: original				maintained, and clean				
	container			56	Adequate ventilation and lighting;		+-+	\dashv	+
	Prevention of Food Conta	aminatio	on	1	designated areas used				
38	Insects, rodents, and animals not				Massachusetts Requireme	ntc	11.		
	present			M1	Anti-choking procedures in food	1112		n/o	-
39	Contamination prevented during				service establishment	}		100	
	food preparation,storage and			M2	Food allergen awareness		1	n/o	-
	display				Caterer		$\rightarrow - +$	n/o	-+-
40	Personal cleanliness			M4	Mobile Food Operation		1	n/o	+
41	Wiping cloths: properly used and			M5			1	_	_
	stored			_	Public Market; Farmers Market	$\vdash\vdash$	-	n/o	-
42	Washing fruits and vegetables			M7	Residential Kitchen; Bed-and-		1	n/o	-
	Proper Use of Utensi	ls		''''	Breakfast Operation			n/o	
43	In-use utensils properly stored			M8	Residential Kitchen: Cottage Food				
44	Utensils, equipment and linens:			1,110	Operation			n/o	
	properly stored, dried, and handled			M9			+-+	_	
45				1413	School Kitchen; USDA Nutrition			n/o	
	properly stored and used	'		N/10	Program			_	
46	Gloves used properly				Leased Commercial Kitchen			n/o	
-	Utensils, Equipment and Ve	nding		IVIII	Innovation Operation			n/o	
47	Food and non-food contact surfaces	anding		14	Local Requirements	·			1
} ''	cleanable, properly designed,	.		L1	Local law or regulation		_	n/o	
	constructed and used			L2	Other			n/o	

Establishment: Rolling	S School Date: 09/04/2019 Page 3 01 3
Fall Code	DESCRIPTION OF VIOLATION
Fail Code Discussion	School receives pre-cooked meals for the majority of the time. PIC states steak for steak and cheese subs is the only thing that comes in raw. Observed one double door refrigeration unit, two hot holding units, one freezer, and two ovens.
4-204.112	OBSERVATION: No secondary ambient thermometer observed in hot holding unit. PIC to obtain NSF approved ambient thermometer. REGULATION: Temperature Measuring Devices-Functionality
9.001	Correct Priority Item and Priority Foundation Item violations immediately Core Item violations within 10 days. Correct all violations in entirety and maintain. Train and supervise staff. Failure to correct all violations and maintain corrections may result in administrative action and or fines. The text in this report is an unofficial version of the state regulations. Official version of the state regulations may be found at www.mass.gov/dph/fpp or by contacting the State House Book Store.
Discussion	Observed chicken fingers in hot holding unit at 138F via probe thermometer. Observed QT test strips and food grade thermometer. Observed cheese in double door refrigeration unit at 41F via probe thermometer.
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ional Services Department, City of Lawrence, Massachusetts

CONTROL PROGRAM G: 978-620-3130 FAX: 978-722-9320

PICe Signature: 111



PUBLIC HEALTH CODE ENFORCEMENT BUILDINGS WEIGHTS AND MEASURES

So. Lowrence East	Date 2718	Type of Operation(s)	Type of Inspection
	Risk\	Food Service Retail	Re-inspection
TWO CIGHO PRIOR OF .	Level	Residential Kitchen	Previous Inspection
elephone 978.975.15970		☐ Mobile ☐ Temporary	Date:
wner L.P.S.	HACCP Y/N	Caterer Caterer	☐ Suspect Iliness
erson-in-Charge (PIC) Va Mira tiverce	Time 1:45p	☐ Bed & Breakfast	General Complaint HACCP
ispector + Cay Collbert/ROSA PIDA	Out	Permit No.	Other
ach violation checked requires an explanation on the nar	rative page(s) a		
	d Biok Engtown (i		ompliance with:
Violations Related to Foodborne Illness Interventions and tems)	a RISK Pactors_(Milu-Orlowing	
fiolations marked may pose an imminent health hazard and i	require immediate	Tobacco B Allergen Awa	590,009 (F) [] (reness 590,009 (G)
corrective action as determined by the Board of Health.	·	7.110.301.71	
OOD PROTECTION MANAGEMENT	☐ 12 Preve	ention of Contamination from	Hands
1. PIC Assigned/Knowledgeable/Duties		wash Facilities	1
MPLOYEE HEALTH		FROM CHEMICALS	
2. Reporting of Diseases by Food Employee and PIC		oved Food or Color Additives	
3. Personnel with Infections Restricted/Excluded	☐ 14. Apple		
OOD FROM APPROVED SOURCE			ially Marrardous Foods\
4. Food and Water from Approved Source		RATURE CONTROLS (Potenti	Z
☐ 5. Receiving/Condition		ing Temperatures	že. Že.
6. Tags/Records/Accuracy of Ingredient Statements	☐ 17. Rehe		
7. Conformance with Approved Procedures/HACCP Plans	18. Coolii	_	
PROTECTION FROM CONTAMINATION	☐ 19. Hot a	nd Cold Holding	
8. Separation/Segregation/Protection	_	as a Public Health Control	
9. Food Contact Surfaces Cleaning and Sanitizing		NTS FOR HIGHLY-SUSCEPTION and Food Preparation for H	•
10. Proper Adequate Handwashing		and 1 dod 1 toperation for 11	
11, Good Hygienic Practices	CONSUMER A	ADVISORY ng of Consumer Advisories	
. 7	∐ ZZ. Posiji	ng of Consumer Advisories	
iolations Related to Good Retail Practices (Blue	Number o	of Violated Provisions R	delated (
ems) Critical (C) violations marked must be corrected mediately or within 10 days as determined by the Board		orne ilinesses interven	
Health, Non-critical (N) violations must be corrected		Factors (Red Items 1-22 rder for Correction: Bas	
mediately or within 90 days as determined by the Board		items checked indicate v	
Health.	590.000/fe	ederal Food Code. This re	eport, when signed be
23. Management and Personnel (FC-2)(590.003)		d of Health member or its	
24. Food and Food Protection (FC-3)(590.004)		e Board of Health. Failure s report may result in sus	
.25. Equipment and Utensils (FC-4)(590.005)	the food e	stablishment permit and	cessation of food
26. Water, Plumbing and Waste (FC-5)(590.006)		nent operations. If aggriev	
27. Physical Facility (FC-6)(590.007) 28. Poisonous or Toxic Materials (FC-7)(590.008)		ht to a hearing. Your requ itted to the Board of Heal	
28. Poisonous or Toxic Materials (FC-7)(590.008) 29. Special Requirements (590.009)		days of receipt of this ord	
30. Other		RE-INSPECTION:	
OCCUPATION OF THE PROPERTY OF		,	٠
Inspector's Signature: Prin) t: V c = ^	12.014	
Inspector's Signature: Son the Company	7,021	11124	Page Las Anna

Prints Manika la .. .

Date: (4 | 27 | 18 Establishment Name: 50. Lowerse

Corrective Action Required:	Item No.	Code	C - Critical Item R - Red Item	DESCRIPTION OF VIOLATION / PLAN, OF, CORRECTION		7
Discussion With Person in Charge Les The Minus flue &				Violations - Good	Frons	
Discussion With Person in Charge: Long Charles, The Jack and Charles, I've Jack and Charles.						
Discussion With Person in Charge. Low Live Live Lives and charge.						
Discussion With Person In Charge: Les Tre Mirrie & Ling Colors and Charles						
Discussion With Person In Charge: 15 - 10 - 1 Mirrura fleure, 2 - 10 - 10 - 10 - 10 - 10 - 10 - 10 -						
Discussion With Person in Charge: Let Lie Thing Lead						
Discussion With Person in Charges tent the Minus of the R						
Discussion With Person in Charge: Let the Mirwal Miles						
Discussion With Person In Charge: Les Airment de Colors de la Charle à l'Echabactral						
Discussion With Person In Charge: Let The Thime of Live of Charles						
Discussion With Person In Charge: Low Liver Aliver and Charles						
Discussion With Person in Charge: 1 and Charles						
Discussion With Person in Charge to the Miles						
Discussion With Person in Charge: Les fire Minus flue, a l'est and ced ourselver and conducted						
Discussion With Person in Charge: Let Thing of the ingliter of the produced ourselver and charge took						
Discussion With Person In Charge: Les Trien Minue flue à Tubres and constrain						
Discussion With Person In Charge: Les Triend Alberta						
Discussion With Person In Charge: Length of the Minus of the R						
Discussion With Person In Charge: Les The Minus of Lend of Lend in the lines becarded and constant						}
Discussion With Person In Charge: Les tre Minue flue à Tulmaduced ourselves and consus ted	_	4			7	
I who dued ourselver and chows + rad		Scussion W	Ifth Person In Cha	The Million of	Ď	Yes
inspecially.		11 - 1	2007	Miss of Cholos to test	☐ Voluntary Compilance ☐ Employee Rest	rriction/
WS becarbo	· 1	1	1		☐ Re-Inspection Scheduled ☐ Emergency Sus	spension
☐ Voluntary Disposal	٠ ا	\$	CT147		☐ Embargo ☐ Emergency Clo	Sure
					;	

Inspectional Services Department, City of Lawrence, Massachusetts

BOARD OF HEALTH TOBACCO CONTROL PROGRAM TEL: 978-620-3130 FAX: 978-722-9320



PUBLIC HEALTH
CODE ENFORCEMENT
BUILDINGS
WEIGHTS AND MEASURES

FOOD ESTABLISHMENT INSPECTION REPORT	
Name S, Lawrence East School	Date 10/12/15 Type of Operation(s) ☐ Food Service ☐ Routine
Address 165 Crawford St.	Risk Retail Re-inspection Previous Inspection
Telephone 978 - 975 - 5970	Mobile Date:
Owner 1 DC	HACCP (Y)N Temporary Pre-operation Suspect Illness
	Bed & Breakfast General Complaint
	In: 1:30 Permit No.
Inspector Lauren Kennedy	Out:
Each violation checked requires an explanation on the na	rrative page(s) and a citation of specific provision(s) violated. Non-compliance with:
Violations Related to Foodborne Illness Interventions an	nd Risk Factors (Red
Items)	Tobacco 590 009 (F)
Violations marked may pose an Imminent health hazard and corrective action as determined by the Board of Health.	require immediate Allergen Awareness 590.009 (G)
FOOD PROTECTION MANAGEMENT	☐ 12. Prevention of Contamination from Hands
1. PIC Assigned/Knowledgeable/Duties	13. Handwash Facilities
EMPLOYEE HEALTH	PROTECTION FROM CHEMICALS
2. Reporting of Diseases by Food Employee and PIC	☐ 14. Approved Food or Color Additives
3. Personnel with Infections Restricted/Excluded	15. Toxic Chemicals
FOOD FROM APPROVED SOURCE 4. Food and Water from Approved Source	TIME/TEMPERATURE CONTROLS (Potentially Hazardous Foods)
5. Receiving/Condition	☐ 16. Cooking Temperatures
The second secon	☐ 17. Reheating
_	☐ 18. Cooling
7. Conformance with Approved Procedures/HACCP Plans PROTECTION FROM CONTAMINATION	19. Hot and Cold Holding
	☐ 20. Time as a Public Health Control
8. Separation/Segregation/Protection	REQUIREMENTS FOR HIGHLY-SUSCEPTIBLE-POPULATIONS (HSP)
9. Food Contact Surfaces Cleaning and Sanitizing	☐ 21. Food and Food Preparation for HSP
10. Proper Adequate Handwashing	CONSUMER ADVISORY
11. Good Hygienic Practices	22. Posting of Consumer Advisories
Violations Related to Good Retail Practices (Blue Itèms) Critical (C) violations marked must be corrected immediately or within 10 days as determined by the Board of Health. Non-critical (N) violations must be corrected immediately or within 90 days as determined by the Board of Health. 23. Management and Personnel (FC-2)(590.003) 24. Food and Food Protection (FC-3)(590.004) 25. Equipment and Utensils (FC-4)(590.005) 26. Water, Plumbing and Waste (FC-5)(590.006) 27. Physical Facility (FC-6)(590.007) 28. Poisonous or Toxic Materials (FC-7)(590.008) 29. Special Requirements (590.009) 30. Other	Number of Violated Provisions Related To Foodborne Illnesses Interventions and Risk Factors (Red Items 1-22): Official Order for Correction: Based on an inspection today, the items checked indicate violations of 105 CMR 590.000/federal Food Code. This report, when signed below by a Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If aggrieved by this order, you have a right to a hearing. Your request must be in writing and submitted to the Board of Health at the above address within 10 days of receipt of this order. DATE OF RE-INSPECTION:
Inspector's Signature: YALL Stee ALD WOOD DA. Pri	int: lauren repredu
Find May Co	int: (AUCH VINCA) Page of Pages
1 * * * * * * * * * * * * * * * * * * *	UCOLLO TO LIVERIA

Page: Date: 10/12/18 Establishment Name: So Lawrence East School

		PLEASE PRINT CLEARLY	
	7 7 A	of John of Long the to	ofun the
	ac	ances who	er went art.
		food was lost.	
	(X) +	Include the staff from K	Rid Start ID
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	ゆろ	90 th	tèmps of
	toy	of a rold food upon a	CTIVAL.
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Con		HERZEL GOOT NEWS GO	1200 00 T
	+	7 7	1.000
ڒ	NOTE OF THE PARTY		
	-		
Discussion With Person in Charde:	on in Charge:	Corre	Corrective Action Required: 🔲 No 🔯 Yes
INCOPATION U	was condi	conducted by numbers of 1200	Voluntary Compilance Employee Restriction/
ı	Springheld HE	HEALTH DEPT.	☐ Re-Inspection Scheduled ☐ Emergency Suspension
		. CEN	☐ Embargo ☐ Emergency Closure
	JAAN	11, 20 H 1. Cla,	☐ Voluntary Disposal ☐ Other:

Inspectional Services Department, City of Lawrence, Massachusetts

BOARÍ) OF HEALTH TOBACCO CONTROL PROGRAM TEL: 978-620-3130 FAX: 978-722-9320



PUBLIC HEALTH
CODE ENFORCEMENT
BUILDINGS
WEIGHTS AND MEASURES

Address / Garafad T Restall Rest	OOD ESTABLISHMENT INSPECTION REPORT			
Retail	Name S. Lawrence East Sclop)	Date 127/18		
Mobile Date: Dat			Retail	Re-inspection
Person-in-Charge (PiC) Pre-oparation Pre	Yalashana (i)	_ Level		
Person-in-Charge (PIC) Time Time Bed & Breakfast Permit No.	7/3 -1/1 - 3/1/0	HACCP Y/N	☐ Temporary	
Insertion Charge (PiC) Charge C	F13			
And-compflience with: Non-compflience with: Non-	Theree jos and Jean in a			HACCP '
Violations Related to Foodborne Illness Interventions and Risk Factors, [Red Items] Anti-Choking Tobacco Allergen Awareness 590,009 [F]	1/ 3/ (3/ 1/ 3/ 1/	Out: 3:30		
Violations Related to Foodborne filness interventions and Risk Factors (Red Items) Sequence S	ach violation checked requires an explanation on the nar	rrative page(s) a	nd a citation of specific	c provision(s) violated. continue with:
□ 1. PIC Assigned/Knowledgeable/Duties EMPLOYEE HEALTH □ 2. Reporting of Diseases by Food Employee and PIC □ 3. Personnel with Infections Restricted/Excluded FOOD FROM APPROVED SOURCE □ 4. Food and Water from Approved Source □ 5. Receiving/Condition □ 6. Tags/Records/Accuracy of Ingredient Statements □ 7. Conformance with Approved Procedures/HACCP Plans PROTECTION FROM CONTAMINATION □ 8. Separation/Segregation/Protection □ 9. Food Contact Surfaces Cleaning and Sanitizing □ 10. Proper Adequate Handwashing □ 11. Good Hygienic Practices 12. Food and Food Preservations and Risk Factors (Red Items 1-22): 13. Handwash Facilities 14. Approved Food or Color Additives □ 15. Toxic Chemicals 15. Toxic Chemicals 16. Cooking Temperatures □ 17. Reheating □ 18. Cooling □ 19. Hot and Cold Holding □ 20. Time as a Public Health Control REQUIREMENTS FOR HIGHLY-SUSCEPTIBLE-POPULATIONS (HSP) □ 21. Food and Food Preparation for HSP 22. Posting of Consumer Advisories 16. Author of Violated Provisions Related 17. Foodborne Illnesses Interventions and Risk Factors (Red Items 1-22): 0fficial Order for Correction: Based on an inspection today, the items checked indicate violations of 105 CMR 16. Separation for Health Section of Proceedins (FC-3)(590.003) 16. Experiment and Personnel (FC-2)(590.003) 26. Water, Plumbing and Waste (FC-5)(590.007) 27. Physical Facility (FC-6)(590.007) 28. Poisonous or Toxic Materials (FC-7)(590.008) 29. Special Requirements (590.009) 29. Special Requirements (590.009) 30. Other	Items)		Red Anti-Choking	590,009 (E) 590,009 (F)
2. Reporting of Diseases by Food Employee and PIC 2. Reporting of Diseases by Food Employee and PIC 3. Personnel with Infections Restricted/Excluded 14. Approved Food or Color Additives 15. Toxic Chemicals 15. Toxic Chemicals 15. Toxic Chemicals 15. Toxic Chemicals 16. Cooking Temperatures 16. Cooking Temperatures 17. Reheating 18. Cooling 18. Cooling 19. Hot and Cold Holding 19. Hot and Cold Holding 19. Hot and Cold Holding 19. Food Contact Surfaces Cleaning and Sanitizing 10. Proper Adequate Handwashing 10. Proper Adequate Handwashing 10. Proper Adequate Handwashing 11. Good Hygienic Practices 12. Good Hygienic Practices 12. Good Hygienic Practices 12. Good Hygienic Practices 12. Good Hygienic Practices 13. Good Hygienic Practices 13. Good Hygienic Practices 13. Good Hygienic Practices 13. Good Hygienic Practices 13. Good Hygienic Practices 13. Good Hygienic Practices 13. Good Hygienic Practices 13. Good Hygienic Practices 13. Good Hygienic Practices 13. Good Hygienic Practices 14. Approved Food or Coloring 13. Gooding 13. Gooling	FOOD PROTECTION MANAGEMENT	12. Preve	ntion of Contamination from	n Hands
□ 2. Reporting of Diseases by Food Employee and PIC □ 3. Personnel with Infections Restricted/Excluded FOOD FROM APPROVED SOURCE □ 4. Food and Water from Approved Source □ 5. Receiving/Condition □ 6. Tags/Records/Accuracy of Ingredient Statements □ 7. Conformance with Approved Procedures/HACCP Plans PROTECTION FROM CONTAMINATION □ 8. Separation/Segregation/Protection □ 9. Food Contact Surfaces Cleaning and Sanitizing □ 10. Proper Adequate Handwashing □ 11. Good Hygienic Practices 7/10lations Related to Good Retail Practices (Blue terms) Critical (C) violations marked must be corrected mmediately or within 10 days as determined by the Board of Health. Non-critical (N) violations must be corrected mmediately or within 90 days as determined by the Board of Health. 23. Management and Personnel (FC-3)(590.003) (FC-3)(590.004) (FC-3)(590.005) (FC-3)(590.006) (FC-3)(590.007) (FC-3)(1. PIC Assigned/Knowledgeable/Duties	13. Hand	wash Facilities	
3. Personnel with Infections Restricted/Excluded 4. Food and Water from Approved Source 4. Food and Water from Approved Source 5. Receiving/Condition 6. Tags/Records/Accuracy of Ingredient Statements 7. Conformance with Approved Procedures/HACCP Plans 7. Conformance with Approved Procedures/HACCP Plans 7. Conformance with Approved Procedures/HACCP Plans 8. Separation/Segregation/Protection 9. Food Contact Surfaces Cleaning and Sanitizing 10. Proper Adequate Handwashing 11. Good Hygienic Practices 12. Food and Food Preparation for HSP 12. Food and Food Preparation for HSP 13. Cooling 14. Cooling 15. Toxic Chemicals 16. Cooking Temperatures 17. Reheating 18. Cooling 19. Hot and Cold Holding 20. Time as a Public Health Control REQUIREMENTS FOR HIGHLY-SUSCEPTIBLE-POPULATIONS (HSP) 12. Food and Food Preparation for HSP 12. Food and Food Preparation for HSP 13. Toxic Chemicals 14. Approved Control (STORICS) 16. Cooking Temperatures 17. Reheating 18. Cooling 19. Hot and Cold Holding 20. Time as a Public Health Control REQUIREMENTS FOR HIGHLY-SUSCEPTIBLE-POPULATIONS (HSP) 12. Food and Food Preparation for HSP 14. Cooling 15. Toxic Chemicals 16. Cooking Temperatures 17. Reheating 18. Cooling 19. Hot and Cold Holding 20. Time as a Public Health Control REQUIREMENTS FOR HIGHLY-SUSCEPTIBLE-POPULATIONS (HSP) 12. Food and Food Preparations (HSP) 12. Food and Food Preparations Related To Foodborne Illnesses, Interventions and RIsk Factors (Red Items 1-22): Official Order for Correction: Based on an inspection today, the items checked indicate violations of 105 CMR 590.000/federal Food Code. This report, when signed be by a Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation the food establishment permit and cessation of food establishment permit and cessation of food establishment permit and cessation of food establishm	EMPLOYEE HEALTH	PROTECTION	FROM CHEMICALS	
□ 3. Personnel with Infections Restricted/Excluded FOOD FROM APPROVED SOURCE □ 4. Food and Water from Approved Source □ 5. Receiving/Condition □ 6. Tags/Records/Accuracy of Ingredient Statements □ 7. Conformance with Approved Procedures/HACCP Plans PROTECTION FROM CONTAMINATION □ 8. Separation/Segregation/Protection □ 9. Food Contact Surfaces Cleaning and Sanitizing □ 10. Proper Adequate Handwashing □ 11. Good Hygienic Practices ### Indications Related to Good Retail Practices, (Blue tems) Critical (C) violations marked must be corrected mmediately or within 10 days as determined by the Board of Health. □ Nor-critical (N) violations must be corrected mmediately or within 90 days as determined by the Board of Health. □ Nor-critical (N) violations must be corrected mmediately or within 90 days as determined by the Board of Health. □ Nor-critical (N) violations must be corrected mmediately or within 90 days as determined by the Board of Health. □ Nor-critical (N) violations must be corrected mmediately or within 90 days as determined by the Board of Health member or its agent constitutes an order of the Board of Health member or its agent constitutes an order of the Board of Health. □ Nor-critical (N) violations or (FC-2)(590.009) □ 28. Water, Plumbing and Waste (FC-5)(590.009) □ 29. Special Requirements (590.009) □ 20. Time as a Public Health Control REQUIREMENTS FOR HIGHLY-SUSCEPTIBLE-POPULATIONS (HSP) □ 20. Time as a Public Health Control REQUIREMENTS FOR HIGHLY-SUSCEPTIBLE-POPULATIONS (HSP) □ 20. Time as a Public Health Control REQUIREMENTS FOR HIGHLY-SUSCEPTIBLE-POPULATIONS (HSP) □ 20. Time as a Public Health Control REQUIREMENTS FOR HIGHLY-SUSCEPTIBLE-POPULATIONS (HSP) □ 20. Time as a Public Health Control REQUIREMENTS FOR HIGHLY-SUSCEPTIBLE-POPULATIONS (HSP) □ 20. Time as a Public Health Control REQUIREMENTS FOR HIGHLY-SUSCEPTIBLE-POPULATIONS (HSP) □ 20. Time as a Public Health Control REQUIREMEN	2. Reporting of Diseases by Food Employee and PIC	☐ 14. Appro	oved Food or Color Additive	es ·
4. Food and Water from Approved Source 16. Cooking Temperatures 16. Cooking Temperatures 17. Reheating 17. Reheating 18. Cooling 18. Cooling 18. Cooling 18. Cooling 19. Hot and Cold Holding 19. Hot and Cold Holding 19. Hot and Cold Holding 20. Time as a Public Health Control 20. Time as a Public Health Con	3. Personnel with Infections Restricted/Excluded			
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□ 18. Cooling □ 19. Hot and Cold Holding □ 20. Time as a Public Health Control REQUIREMENTS FOR HIGHLY-SUSCEPTIBLE-POPULATIONS (HSP) □ 10. Proper Adequate Handwashing □ 11. Good Hygienic Practices □ 11. Good Hygienic Practices □ 11. Good Hygienic Practices □ 12. Food and Food Preparation for HSP □ 13. Cooling □ 20. Time as a Public Health Control REQUIREMENTS FOR HIGHLY-SUSCEPTIBLE-POPULATIONS (HSP) □ 21. Food and Food Preparation for HSP □ 22. Posting of Consumer Advisories Number of Violated Provisions Related To Foodborne Illnesses Interventions and Risk Factors (Red Items 1-22): Official Order for Correction: Based on an inspection today, the items checked indicate violations of 105 CMR 590.000/federal Food Code. This report, when signed be by a Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations of 105 CMR 6500.000/federal Food Code. This report may result in suspension or revocation the food establishment permit and costation of food establishment operations. If aggrieved by this order, you have a right to a hearing. Your request must be in writing and submitted to the Board of Health at the above address within 10 days of receipt of this order. DATE OF RE-INSPECTION:				
19. Hot and Cold Holding		_	-	
□ 8. Separation/Segregation/Protection □ 9. Food Contact Surfaces Cleaning and Sanitizing □ 10. Proper Adequate Handwashing □ 11. Good Hygienic Practices 11. Good Hygienic Practices 12. Food and Food Preparation for HSP 22. Posting of Consumer Advisories 23. Posting of Consumer Advisories 24. Food and Food Protection 23. Management and Personnel (FC-2)(590.003) 24. Food and Food Protection (FC-3)(590.004) 25. Equipment and Utensils (FC-4)(590.005) 26. Water, Plumbing and Waste (FC-5)(590.006) 27. Physical Facility (FC-6)(590.007) 28. Poisonous or Toxic Materials (FC-7)(590.008) 29. Special Requirements (590.009) 30. Other 30. Other 30. Other 30. Other 30. Time as a Public Health Control REQUIREMENTS FOR HIGHLY-SUSCEPTIBLE-POPULATIONS (HSP) 21. Food and Food Preparation for HSP 21. Food and Food Preparation for HSP 22. Posting of Consumer Advisories 30. Time as a Public Health Control REQUIREMENTS FOR HIGHLY-SUSCEPTIBLE-POPULATIONS (HSP) 21. Food and Food Preparation for HSP 22. Posting of Consumer Advisories 30. Time as a Public Health Control REQUIREMENTS FOR HIGHLY-SUSCEPTIBLE-POPULATIONS (HSP) 21. Food and Food Preparation for HSP 22. Posting of Consumer Advisories 30. Time as a Public Health Control REQUIREMENTS FOR HIGHLY-SUSCEPTIBLE-POPULATIONS (HSP) 21. Food and Food Preparation for HSP 22. Posting of Consumer Advisories 30. Time as a Public Health Control Packet Provisions Related To Foodborne Illnesses Interventions and Risk Factors (Red Items 1-22): 30. Official Order for Correction: Based on an inspection today, the items checked indicate violations of 105 CMR 5990.000/federal Food Code. This report, when signed be by a Board of Health member or its agent constitutes an order of the Board of Health member or its agent constitutes an order of the Board of Health member or its agent constitutes an order of the Board of Health member or its agent constitutes an order of the Board of Health member or its agent c			_	
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□ 11. Good Hygienic Practices □ 22. Posting of Consumer Advisories □ 22. Posting of Consumer Advisories □ 22. Posting of Consumer Advisories □ 23. Management and Personnel (FC-2)(590.003) □ 24. Food and Food Protection (FC-3)(590.004) □ 25. Equipment and Utensils (FC-4)(590.005) □ 26. Water, Plumbing and Waste (FC-5)(590.007) □ 27. Physical Facility (FC-5)(590.007) □ 28. Poisonous or Toxic Materials (FC-7)(590.008) □ 29. Special Requirements (590.009) □ 30. Other □ 11. Good Hygienic Practices □ 22. Posting of Consumer Advisories Number of Violated Provisions Related To Foodborne Illnesses Interventions and Risk Factors (Red Items 1-22): Official Order for Correction: Based on an inspection today, the items checked indicate violations of 105 CMR 590.000/federal Food Code. This report, when signed be by a Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation the food establishment permit and cessation of food establishment operations. If aggrieved by this order, you have a right to a hearing. Your request must be in writing and submitted to the Board of Health at the above address within 10 days of receipt of this order. DATE OF RE-INSPECTION:	9. Food Contact Surfaces Cleaning and Sanitizing			
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To Foodborne Illnesses Interventions and Risk Factors (Red Items 1-22): Modern Management and Personnel (FC-2)(590.003) 23. Management and Personnel (FC-3)(590.004) 24. Food and Food Protection (FC-3)(590.004) 25. Equipment and Utensils (FC-4)(590.005) 26. Water, Plumbing and Waste (FC-5)(590.006) 27. Physical Facility (FC-6)(590.007) 28. Poisonous or Toxic Materials (FC-7)(590.008) 29. Special Requirements (590.009) 30. Other To Foodborne Illnesses Interventions and Risk Factors (Red Items 1-22): Official Order for Correction: Based on an inspection today, the items checked indicate violations of 105 CMR 590.000/federal Food Code. This report, when signed be by a Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation the food establishment permit and cessation of food establishment operations. If aggrieved by this order, you have a right to a hearing. Your request must be in writing and submitted to the Board of Health at the above address within 10 days of receipt of this order. DATE OF RE-INSPECTION:	11. Good Hygienic Practices			
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Inspector's Signature: Alt MIC Print: 1/4 / F. 21F NF LS 29 1	source or the 14 doc			
	Inspector's Signature: Ald lift C	nt: \ / H / E- B	IF NE ISUI	

Page: Date: 10/17/18 Establishment Name: J. Lawrence Fast School

10 To

Verified				No IT Yes	☐ Employee Restriction/ Exclusion ☐ Emergency Suspension	☐ Emergency Closure ☐ Other:
DESCRIPTION OF VIOLATION / PLAN OF CORRECTION PLEASE PRINT CLEARLY	- Paver on 2 3 chao! - Coling on 4 (nor + Le not yet reprired. firth Soaked to Facilities Directory Tim Caron. Who stained this will be complete by NOV. 1	Freener don gasket not yet regional. (10/17) (m. t. f. m. s. Vilera to findlethin daye. 10/17 - Needed da proper. 10/18-10/18/10- Needed da proper.		Corrective Action Required:	✓ Voluntary Compliance	1
C - Critical Item R - Red Item	(N) !!	5). J((N))-		Doreon in Charge.		
Code Reference	705-9	35-4.5		147	Dissipa	

Food Establishment Inspection Report

Lawrence Board of Health 200 Common Street, Lawrence MA 01840 Tel. (978) 620-3130 Fax (978) 722-9320 Email: BOH@Lawrence.gov

Name: South Lawewnce East Edeucational Complex	Inspection Date: 03/28/2019	Number of Priority and Priority				
Address: 166 Crawford St	Time In/Out: 10:12 am / 10:34 am	Foundation Violation(s):				
Phone: 978-975-5970	Permit No.:	Number of Repeat P and PF				
Email:	Risk Category: 2 HACCP: No	Violation(a):				
Owner:	Type of Operation:	10/200040				
Person-In-charge: Yanira Rivera	Type of Inspection: Routine	Previous Inspection Date: 12/06/201				
1- restore - Loudene	Date of Re-Inspection: 04/07/2019 or A	fter				
FOODBORNE ILLNESS RISK FACT IN = in complaince OUT = out compliance N/O = not observed.	ORS AND PUBLIC HEALTH II	NTERVENTIONS_ ad on-site R = repeat violation				
	Compliance St	THE IN OUT N/A N/O COS R				

Compliance Status	M OO!	N/A N/O	~~	Compliance Status		سلح	ل	المسمسام	
Compliance Status IN OUT N/A N/O COS R Supervision				Protection from Contamination					
	n			15 Food separated and protected	ln		_		
demonstrates knowledge, and	"				ln				
				and sanitized	\perp		_		
performs duties 2 Certified Food Protection Manager	ln l				In				
		1		previously served, reconditioned			1		
Employee Health	ln	11	-	and unsafe food					
O Internegorial re-	ui			Time/Temperature Control	for	Saf	ety		
conditional employee; Knowledge,				18 Proper cooking times & temperatures	In				
responsibilities, and reporting		 		19 Proper reheating procedures for hot			T	1/0	
4 Proper use of restriction and exclusion		 		holding					
0 Lincenties in tophonoma a	In			20 Proper cooling time and temperature	П			1/a	
and diarrheal events				21 Proper hot holding temperature	ln				
Good Hygienic Practic		1		22 Proper cold holding temperature	\ <u>``</u>	out			
6 Proper eating, tasting, drinking, or	in			23 Proper date marking and disposition	in				
tobacco use		\bot	1-1	24 Time as a Public Health Control	-		n/a		
7 No discharges from eyes, nose and	in						1.24		
mouth				Consumer Advisory	T	T-	n/a		
Preventing Contamination by	Han	ds		25 Consumer advisory provided for rawl	1		100		
8 Hands clean and properly washed	In			under cooked food	100	Da		tions	
9 No bare hand contact with RTE food	ın			Requirements for Highly Suscept	Die	Po	puia	EIO IS	
10 Adequate handwashing sinks properly	In		1 1	28 Pasteurized foods used; prohibited	lin	1			
supplied and accessible				foods not offered	چاـ	٠.	1		
Approved Source				Food/Color Additives and Toxi			tan	es	
11 Food obtained from source	In			27 Food additives; approved and	Ir	1			
12 Food received at proper temperature		n	/a	properly used	1	+	+	-	
13 Food received in good condition, safe,	In			28 Toxic substances properly identified	, li	1			
and unadulterated	1			stored and used			上		
14 Required records available, shellstock	+	n/a		Conformance with Approved	Pr	oce	dure	28	
				29 Compliance with variance/specialize	d		n/a	4	
tags, parasite destruction	Reser	d on an tr	spection	nrocess/HACCP plan	1				
OFFICIAL ORDER FOR CORRECTION	. In 105	CMR 59	או נאאו נא	nd applicable sections of 2013 FDA Food Code. This re	port	, whe	an sig	ned	
today, the items marked "Out" indicated violation	notiteda	o on ord	er of the	Board of Health. Failure to correct violations cited in U	ทัย เช	port	may	result b	
below by a Board of Health member of its agent of	S C	t and con	cation o	f food establishment operations, if you are subject to a	noli	ce of	susp	ension,	
suspension or revocation of the food establishmen	perm	anu ces	SHUUII U	perfore the board of health in accordance with 105 CMR	590	.015	(B).		

Person In Charge:

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Food Establishment Inspection Report

MoJiN Solutions, LLC

Fact Educational Complex	Date: 03/28/2019	Page 2 of 3
Establishment: South Lawewnce East Edeucational Complex GOOD RETAIL PRACTICES AND MASSACHUSETTS	-ONLY SECTIONS	
IN = in complaince OUT = out compliance N/O = not observed N/A = not applicable COS = 0	orrected on-site R = repeat vi	olation
IN = in complaince OUT = out compliance N/O = not observed N/A = not o		

Compliance Status										
Safe food and Water				48	Warewashing facilities: installed,					1
	In	T			maintained, and used; test strips		\perp	+		+
I datativad again man	"	11		49	Non-food contact surfaces clean	Ш	\bot	丄		_
Weter and ice from approved source					Physical Facilities		_			_
Variance obtained for specialized		n/a		50	Hot and cold water available;	1 1		- 1		
	1	1			adequate pressure	\vdash	\dashv	\dashv	_	4
	ntrol			51	Plumbing Installed; proper	11				
	1		n/a	11	backflow devices	1	\dashv	-	+	_
				52	Sewage and waste water properly	1 1				-
				11	disposed	1-1	\rightarrow	-		_
Phoet food properly cooked for hot	\dashv	++	n/a	53	Toilet features; properly,			1		
					constructed supplied, and cleaned					_
			n/o	54	Garbage and refuse properly					
	-			11	disposed; facilities maintained					_
		لسل		55	the state of Authority					
				1 -	maintained, and clean					
				56						
container	amin	ation								
		adon		11	Massachusetts Requiren	nents	s			
			1.1	M	Anti-choking procedures in food		out			
		-	1-1-1	71		\perp	1_	_	1-1-	_
	1 1		1 1 1	M		ln		L		_
•			1 1 1					L	n/o	
	1	+	+	\neg					n/o	_
	+-+	+		\dashv					n/o	
·	11								n/o	
	+	+	1	\vdash \vdash			\top	T	n/o	
Washing fruits and vegetables	11			Ц ["		- }				
	IIS					d		T	n/o	
	1	_						1		
Utensils, equipment and linens:				-		_	1		n/o	
properly stored, dried, and handled	4-1	_	+	$H \cap \mathbb{R}$						
				111-		-	+	1	n/o	Γ
properly stored and used	\perp						+	+	-11	-
Gloves used properly				\Box \Box						_
Utensils, Equipment and	/end	ing				3			n/o	Г
Food and non-food contact surfaces	3	out		1 1 1		-		+	_	~
					2 Other				100	
								-		
	Proper cooling methods used; adequate equipment for temperature control Plant food properly cooked for hot holding Approved thawing methods used Thermometer provided and accurate Food Identification Food properly labeled; original container Prevention of Food Cont Insects, rodents, and animals not present Contamination prevented during food preparation, storage and display Personal cleanliness Wiping cloths: properly used and stored Washing fruits and vegetables Proper Use of Utens In-use utensils properly stored Utensils, equipment and linens: properly stored, dried, and handled Single-use/single-service articles: properly stored and used Gloves used properly Utensils, Equipment and	Water and ice from approved source Variance obtained for specialized processing methods Food temperature control Proper cooling methods used; adequate equipment for temperature control Plant food properly cooked for hot; holding Approved thawing methods used Thermometer provided and accurate Food identification Food properly labeled; original container Prevention of Food Contamin insects, rodents, and animals not present Contamination prevented during food preparation, storage and display Personal cleanliness Wiping cloths: properly used and stored Washing fruits and vegetables Proper Use of Utensils In-use utensils properly stored Utensils, equipment and linens: properly stored, dried, and handled Single-use/single-service articles: properly stored and used Gloves used properly Utensils, Equipment and Vend Food and non-food contact surfaces cleanable, properly designed,	Water and ice from approved source Variance obtained for specialized processing methods Food temperature control Proper cooling methods used; adequate equipment for temperature control Plant food properly cooked for hot holding Approved thawing methods used Thermometer provided and accurate Food Identification Food properly labeled; original container Prevention of Food Contamination Insects, rodents, and animals not present Contamination prevented during food preparation, storage and display Personal cleanliness Wiping cloths: properly used and stored Washing fruits and vegetables Proper Use of Utensils In-use utensils properly stored Utensils, equipment and linens: properly stored, dried, and handled Single-use/single-service articles: properly stored and used Gloves used properly Utensils, Equipment and Vending Food and non-food contact surfaces cleanable, properly designed,	Water and ice from approved source Variance obtained for specialized processing methods Food temperature control Proper cooling methods used; 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original container Prevention of Food Contamination Insects, rodents, and animals not present Contamination prevented during food preparation, storage and display Personal cleanliness Wiping cloths: properly used and stored Washing fruits and vegetables Proper Use of Utensils In-use utensils properly stored Utensils, equipment and linens: properly stored, dried, and handled Single-use/single-service articles: properly stored and used Gloves used properly Utensils, Equipment and Vending Food and non-food contact surfaces cleanable, properly designed,	Water and ice from approved source Variance obtained for specialized Variance obtained for specialized Proper cooling methods Food temperature control Proper cooling methods used; adequate equipment for temperature control Plant food properly cooked for hot holding Approved thawing methods used Thermometer provided and accurate Food identification Food properly labeled; original container Prevention of Food Contamination Insects, rodents, and animals not present Contamination prevented during food preparation, storage and display Personal cleanliness Wiping cloths: properly used and stored Washing fruits and vegetables Proper Use of Utensils In-use utensils properly stored Utensils, equipment and linens: properly stored, dried, and handled Single-use/single-service articles: properly stored and used Gloves used properly Utensils, Equipment and Vending Food and non-food contact surfaces cleanable, properly designed, Properly designed dereased comercial Kitchen, Becamber Designed designed, Properly designed dev	Water and ice from approved source Variance obtained for specialized processing methods Food temperature control Proper cooling methods used; 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adequate equipment for temperature control Plant food properly cooked for hot holding Approved thawing methods used Thermometer provided and accurate Food Identification Food properly labeled; original container Prevention of Food Contamination Insects, rodents, and animals not present Contamination prevented during food preperation, storage and display Washing fruits and vegetables Proper Use of Utensils In-use utensils properly stored Gloves used properly Utensils, Equipment and linens: properly stored and used Gloves used properly Utensils, Equipment and Vending Cleanable, properly designed, Washing, Food ontact surfaces Gloward and non-food contact surfaces Out Cleanable, properly designed, Washing, properly designed, In-Local Requirements Progent Use of Utensils Local Requirements In-Local law or regulation In-Local Requirements Progent Use of Utensils Local Requirements In-Local law or regulation In-Local Requirements

stablishment: South L	awewnce East Edeucational Complex DESCRIPTION OF VIOLATION
	, DESCRIPTION OF VIOLATION
ail Code	
3-501.16(A)(2)(B)-P	OBSERVATION: Food line potato salad 47F, Fruit 47F REGULATION: Holding TCS Food, Cold
4-501.11	OBSERVATION: observed cold units on food line broken, garage disposal is broken, shelf with pots & pans is broke. REGULATION: Good Repair and Proper Adjustment-Equipment
4-101.19	OBSERVATION: Observed ceiling tile stained; need to be replaced. REGULATION: Non FCS Construction and Repair
Discussion	Walk-in/ Milk 33F, cheese 34F, fruit 37F, Milk in chest 33F. Cooked hot dog 168F. Hand sinks stocked
590,111	OBSERVATION: PIC anti-choking certificate is expired. REGULATION: Anti-choking procedures in food service establishment
9.001	Correct critical violations immediately: non-criticals within 10 days. Correct all violations in entirety and maintain. Train and supervise staff. Failure to correct all violations and maintain corrections may staff. Failure to correct all violations and maintain corrections may staff in administrative action and or fines. The text in this report is an unofficial version of the state regulations. Official version of the state regulations may be found at www.mase.gov/dph/fpp or by contacting the State House Book Store.

Lawrence Board of Health 200 Common Street, Lawrence MA 01840 Tel. (978) 620-3130 Fax (978) 722-9320 Email:

Food Establishment Inspection Report

Name: South Lawewnce East Edeucational Complex@	Inspection Date: 04/11/2019	Number of Priority and Priority							
Address: 165 Crawford St	Time In/Out 11:20 am /12:04 pm	Foundation Violation(s):							
Phone: 978-975-5970	Permit No.:	Number of Repeat P and PF							
Email:	Risk Category: 2 HACCP: No	Violation(s):							
Owner:	Type of Operation:								
Person-in-charge: Yanira Rivera Type of Inspection: Re-Inspection Previous Inspection Date: 03/									
inspector: J.Barclay									
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS N = in complaince OUT = out compliance N/O = not observed N/A = not applicable COS = corrected on-site R = repeat violation									
IN = in combinance OO1 = onr combinance IMO = nor observed IMA = nor abbligable CO2 = on legest charte IM reper particular									

Compliance Status	IN OUT	N/A	N/O	COS	7	Compliance Status	IN _C	UT N/A	N/O COS R		
Supervision				11	Protection from Contamination						
1 Person-In-Charge present,	In				11	15 Food separated and protected	In				
demonstrates knowledge, and			1	1	11	16 Food contact surface; cleaned	ln				
performs duties						and sanitized					
2 Certified Food Protection Manager	In :					17 Proper disposition of returned,	In				
Employee Health					11	previously served, reconditioned					
3 Management, food employee and	In				11	and unsafe food					
conditional employee; Knowledge,					Ш	Time/Temperature Control	for	Safety	1		
responsibilities, and reporting					П	18 Proper cooking times & temperatures	In				
4 Proper use of restriction and exclusion	In					19 Proper reheating procedures for hot			n/o		
5 Procedures for responding to vomiting	In					holding	Ш.				
and diarrheal events						20 Proper cooling time and temperature			n/o		
Good Hygienic Practic	es	1			-11	21 Proper hot holding temperature	ln				
6 Proper eating, tasting, drinking, or	In					22 Proper cold holding temperature	ln				
tobacco use					Ш	23 Proper date marking and disposition	ln.				
7 No discharges from eyes, nose and .	In	Ī			ا٦	24 Time as a Public Health Control]n/a			
mouth				1		Consumer Advisory					
Preventing Contamination by	/ Hand	İs				25 Consumer advisory provided for raw/		n/a	a		
8 Hands clean and properly washed	In				٦	under cooked food					
9 No bare hand contact with RTE food	In					Requirements for Highly Suscept	ole I	opul	ations		
10 Adequate handwashing sinks properly	In				٦	26 Pasteurized foods used; prohibited	In		1 1 1		
supplied and accessible					1	foods not offered					
Approved Source	4					Food/Color Additives and Toxic Substances					
11 Food obtained from source	In					27 Food additives; approved and	ln				
12 Food received at proper temperature			n/c			properly used	Ш				
13 Food received in good condition, safe,	In					28 Toxic substances properly identifled,	In				
and unadulterated				1 1		stored and used					
14 Required records available, shellstock		n/a	a			Conformance with Approved	Proc	cedure	es		
tags, parasite destruction					1	29 Compliance with variance/specialized		n/	a		
OFFICIAL ORDER FOR CORRECTION:	Based	on ar	insp	ection	1	process/HACCP plan					
today, the items marked "OUT" indicated violations	to 105 C	MR:	590.0)00 an	nd a	pplicable sections of 2013 FDA Food Code. This rep	ort, v	vhen sig	ned		
below by a Board of Health member or its agent co	nstitut e s	an o	rder (of the	Boa	ard of Health. Failure to correct violations cited in this	repo	ort may	result in		
suspension or revocation of the food establishment	permit a	nd c	essa	tion of	foc	d establishment operations. If you are subject to a r	otice	of susp	ension,		
or non-renewal pursuant to 105 CMR 590.000 you	nay requ	iest a	a hea	ning b	efoi	re the board of health in accordance with 105 CMR	90.0	15(B).			
Inspector:						Person In Charg yanna			en 1 of 2		

Food Establishment Inspection Report

MoJiN Solutions, LLC

Establishment: South Lawewnce East Edeucational Complex@	Date: 04/11/2019	Page 2 of 3
GOOD RETAIL PRACTICES AND MASSACHUSE		•
IN = In complaince OUT = out compliance N/O = not observed N/A = not applicable Co	OS = corrected on-site R = repeat violat	ion

	Compliance Status	IN C	DUT N/A	N/O	COSR	Compliance Status		IN	OUT	N/A	N/O ₁	cos R
	Safe food and Wate	٢				48 Warewashing facilities: installed,						
30	Pasteurized eggs used where	In					maintained, and used; test strips					
	required					49	Non-food contact surfaces clean				T	
31	Water and ice from approved source						Physical Facilities					
32	Variance obtained for specialized		n/a	i i		50	Hot and cold water available;					
	processing methods						adequate pressure					
	Food temperature con	ntro	1			51	Plumbing installed; proper	Г				
33	Proper cooling methods used;			n/o			backflow devices					
	adequate equipment for	İ				52	Sewage and waste water properly					
	temperature control						disposed					
34	Plant food properly cooked for hot			n/o		53	Toilet features; properly,					
	holding						constructed supplied,and cleaned	١.				
35	Approved thawing methods used			n/o		54	Garbage and refuse properly	Г				
36	Thermometer provided and accurate						disposed; facilities maintained					
	Food Identification					55	Physical facilities installed,					
37	Food properly labeled: original						maintained, and clean					
	container					56	Adequate ventilation and lighting;	П				
	Prevention of Food Conta	amir	nation				designated areas used	1	1			
38	Insects, rodents, and animals not						Massachusetts Requireme	ent	s			
	present					M1	Anti-choking procedures in food		out			
39	Contamination prevented during			١.			service establishment					
	food preparation, storage and					M2	Food allergen awareness	In			П	
	display					М3	Caterer				n/o	
40	Personal cleanliness					M4	Mobile Food Operation				n/o	
41	Wiping cloths: properly used and					M5	Temporary Food Establishment				n/o	
	stored .					M6	Public Market; Farmers Market				n/o	
42	Washing fruits and vegetables					M7	Residential Kitchen; Bed-and-				n/o	
	Proper Use of Utensi	İs					Breakfast Operation	L				
43	In-use utensils properly stored					M8	Residential Kitchen: Cottage Food				n/o	
44	Utensils, equipment and linens:						Operation		L			
	property stored, dried, and handled			L		M9	School Kitchen; USDA Nutrition				n/o	
45	Single-use/single-service articles:						Program					
	properly stored and used					M10	Leased Commercial Kitchen				n/o	
46	Gloves used properly					M11	Innovation Operation	T			n/o	
	Utensils, Equipment and Ve	endi	ng				Local Requirements					
47	Food and non-food contact surfaces		out			L1	Local law or regulation		T.		n/a	
	cleanable, properly designed,					L2	Other				n/o	
	constructed and used					1						
						4			1	1		

Date: 0Page 3 of 3

Establishment: South Lawewnce East Edeucational Complex@

Date Verified Fall Code	DESCRIPTION OF VIOLATION
Verified 04/11/19 22-3-501.16(A)(2)(B	OBSERVATION: Food line potato salad 47F, Fruit 47F)-PREGULATION: Holding TCS Food, Cold
47-4-501.11	OBSERVATION: observed cold units on food line broken, garage disposal is broken, shelf with pots & pans is broke. REGULATION: Good Repair and Proper Adjustment-Equipment
47-4-101.19	OBSERVATION: Observed ceiling tile stained; need to be replaced. REGULATION: Non FCS Construction and Repair
Discussion	Walk-in/ Milk 33F, cheese 34F, fruit 37F, Milk in chest 33F. Cooked hot dog 168F. Hand sinks stocked .
57-590.111	OBSERVATION: PIC anti-choking certificate is expired. REGULATION: Anti-choking procedures in food service establishment
Discussion	***RE-INSPECTION*** OBSERVED CHEF SALAD COLD HOLDING IN COLD BOX AT 41F.
0-9.004	Violations marked "Verified" have been corrected. Violations not marked "Verified" remain uncorrected. Uncorrected violations are to be corrected immediately. Uncorrected violations may resault in additional Re-inspections and fees, fines and or administrative action including possible suspension of permit. The text in this report is an unofficial version of the state regulations. Official version of the state regulations may be found at www.mass.gov/dph/fpp or by contacting the State House Book Store.
	-

Inspectional Services Department, City of Lawrence, Massachusetts

BOARD OF HEALTH TOBACCO CONTROL PROGRAM TEL: 978-620-3130

> Inspector's Signature: PICs Signature:



PUBLIC HEALTH
CODE ENFORCEMENT
BUILDINGS
WEIGHTS AND MEASURES

OOD ESTABLISHMENT INSPECTION REPORT	Date	Type of Operation(s)	Type of Inspection
TARROX SCHOOL	10-26-17	Sood Service	Routine Re-inspection
Address 59 131758 57	Risk Level	☐ Retail ☐ Residential Kitchen	Previous Inspection
Telephone 978 975' 5983		Mobile. Temporary	Date:
Owner 1 PS	HACCP Y/N	Caterer	Suspect Illness
Person-in-Charge (PIC) BRIGGD REYEC	Time	Bed & Breakfast	General Complaint HACCP
Inspector 12 1/2 12 111/15	In: 10.75	Permit No. 827//6	Other
ach violation checked requires an explanation on the name	ative page(s) a	ind a citation of specific	provision(s) violated.
Violations Related to Foodborne Illness Interventions and	l Rick Factors l		
(torrie)		Tobacco	590.009 (E) 590.009 (F)
Violations marked may pose an Imminent health hazard and re	equire immedial	e Allergen Awa	
corrective action as determined by the Board of Health.			
FOOD PROTECTION MANAGEMENT	☐ 12. Preve	ention of Contamination from	Hands
1. PIC Assigned/Knowledgeable/Duties	· .	lwash Facilities	
EMPLOYEE HEALTH		N FROM CHEMICALS	
2. Reporting of Diseases by Food Employee and PIC		oved Food or Color Additive	s ·•
3. Personnel with Infections Restricted/Excluded		c Chemicals	
FOOD FROM APPROVED SOURCE		RATURE CONTROLS (Potent	ially Hazardous Foods)
4. Food and Water from Approved Source.	•	king Temperatures .	•
5. Receiving/Condition	17. Reh		
6. Tags/Records/Accuracy of Ingredient Statements	_		
7. Conformance with Approved Procedures/HACCP Plans	☐ 18. Cool		
PROTECTION FROM CONTAMINATION		and Cold Holding	· · · · · · · · · · · · · · · · · · ·
8. Separation/Segregation/Protection		e as a Public Health Control	
9. Food Contact Surfaces Cleaning and Sanitizing	REQUIREME	ENTS FOR HIGHLY-SUSCEPT d and Food Preparation for	HSP TOPOLATIONS (HSF)
10. Proper Adequate Handwashing		R ADVISORY	
11. Good Hygienic Practices		ting of Consumer Advisories	
Violations Related to Good Retail Practices (Blue		of Violated Provisions	
Items) Critical (C) violations marked must be corrected	٠	borne Illnesses Interver	
immediately or within 10 days as determined by the Board of Health. Non-critical (N) violations must be corrected	and Kisi	k Factors (Red Items 1-2 Order for Correction: Ba	sed on an inspection
immediately or within 90 days as determined by the Board	ťodav, th	e items checked indicate	violations of 105 CMR
of Health.	590.000/	federal Food Code. This	report, when signed belo
C N 23 Management and Personnel (FC-2)(590:003)	by a Boa	rd of Health member or it	s agent constitutes an :.
23. Management and Personnel (FC-2)(590.003) 24. Food and Food Protection (FC-3)(590.004)	order of	the Board of Health. Failu his report may result in su	le to collect violations
25. Equipment and Utensils. (FC-4)(590,005)	cited in t	establishment permit and	cessation of food
26. Water, Plumbing and Waste (FC-5)(590.006)	establish	ment operations. If aggri	eved by this order, you
27. Physical Facility (FC-6)(590.007)	have a n	ght to a hearing. Your rec	quest must be in writing.
28. Poisonous or Toxic Materials (FC-7)(590.008)	and subi	mitted to the Board of He	alth at the above addres
29. Special Requirements (590.009)	within 10	days of receipt of this or	der.
30. Other.	DATE OF	RE-INSPECTION:	
S SWITHERES WITH 18 doc			

文 Yes ☐ Re-Inspection Scheduled ☐ Emergency Suspension Exclusion ☐ Emergency Closure Page: Z of 2 Date Verified No. Other: Ł Corrective Action Required: ☐ Voluntary Compllance □ Voluntary Disposal Date: 10-26-16 ☐ Embargo DESCRIPTION OF VIOLATION / PLAN OF CORRECTION 6-12/1CE-7 184K4 PLEASE PRINT CLEARLY 200 rollawer ひらつくれつ GIME GREETED Battool R. D.Y : -1,005 Discussion With Person in Charge: 100 人のこれになっ 11+ASE なられているという Establishment Name: TRABOX C - Critical Item R - Red Item INSPECTION. :3 IMMERICAK Code Reference 4-33/4 134 E o

The same of the state of

Inspectional Services Department, City of Lawrence, Massachusetts

BOARD OF HEALTH TOBACCO CONTROL PROGRAM TEL: 978-620-3130 FAX: 978-722-9320

PICs Signature:



PUBLIC HEALTH CODE ENFORCEMENT BUILDINGS WEIGHTS AND MEASURES

Page / of Pages

7,0-126-7020		•	
OOD ESTABLISHMENT INSPECTION REPORT			
Name Tourbox School	Date John	Type of Operation(s) Type of Operation(s)	Type of Inspection Routine
Address 30 Alder Sheed	Risk!	Retail Residential Kitchen	Re-inspection Previous Inspection
Telephone 975-975	Level	Mobile	Date:
Owner L P S	HACCP Y/N	Temporary Caterer	☐ Pre-operation ☐ Suspect Illness
717 3,1	Time, and	Bed & Breakfast	☐ General Complaint
ALIDERIUM I MITTE CA	In: 1.00	Permit No.	HACCP Other
ach violation checked requires an explanation on the narr	Out:		provision(s) violated.
ach violation checked requires an explanation on the harr	unite page(s) a	Non-c	ompliance with:
Violations Related to Foodborne Illness Interventions and Items) Violations marked may pose an imminent health hazard and recorrective action as determined by the Board of Health.		Tobacco	590.009 (F)
FOOD PROTECTION MANAGEMENT	☐ 12. Preve	ention of Contamination from	n Hands
1. PIC Assigned/Knowledgeable/Duties	☐ 13. Hand	twash Facilities	
EMPLOYEE HEALTH	PROTECTION	N FROM CHEMICALS	
2. Reporting of Diseases by Food Employee and PIC	☐ 14. Appr	oved Food or Color Additive	s ·
3. Personnel with Infections Restricted/Excluded	☐ 15. Toxic	c Chemicals	
FOOD FROM APPROVED SOURCE		ERATURE CONTROLS (Potent	ially Hazardous Foods)
55. Receiving/Condition	<u> </u>	king Temperatures	
6. Tags/Records/Accuracy of Ingredient Statements	☐ 17. Rehe	_	
7. Conformance with Approved Procedures/HACCP Plans	☐ 18. Cool		
PROTECTION FROM CONTAMINATION		and Cold Holding	
8. Separation/Segregation/Protection		e as a Public Health Control	
9. Food Contact Surfaces Cleaning and Sanitizing		ENTS FOR HIGHLY-SUSCEPT d and Food Preparation for	
10. Proper Adequate Handwashing			
11. Good Hygienic Practices		R ADVISORY ting of Consumer Advisories	S
Violations Related to Good Retail Practices_ (Blue Itèms) Critical (C) violations marked must be corrected immediately or within 10 days as determined by the Board of Health. Non-critical (N) violations must be corrected immediately or within 90 days as determined by the Board of Health.	To Food and Risk Official C today, the 590.000/h by a Boa	rd of Health member or il	ntions 22): ased on an inspection violations of 105 CMR report, when signed below as agent constitutes an
23. Management and Personnel (FC-2)(590.003) 24. Food and Food Protection (FC-3)(590.004)	order of t	he Board of Health. Failu	re to correct violations
24. Food and Food Protection (FC-3)(390.004) 25. Equipment and Utensils (FC-4)(590.005)	cited in the	his report may result in st establishment permit and	uspension or revocation of Lessation of food
26. Water, Plumbing and Waste (FC-5)(590.006)	establish	ment operations. If aggri	eved by this order, you
27. Physical Facility (FC-6)(590.007)	have a ri	ght to a hearing. Your red	quest must be in writing
28. Poisonous or Toxic Materials (FC-7)(590.008)		mitted to the Board of He days of receipt of this or	alth at the above address
29. Special Requirements (590.009)		RE-INSPECTION:	401.
30. Other	\supset		
Inspector's Signature: Francis inc Pri	nt: Łosk	TINA:	
			1 - 7 -

Page: 1 of 2 Date: (0/24/18 Tarbox School

Lutroclusced Diorselver and Indiced to	Lutroliscal Diorselver and Indicad to	Shor and proceeded to	Will File Corrective Action Required: K. No
Conclust 145 pertins	Conduct Inspections	CONCLORT INSPECTIVE	acl fin Voluntary Compliance
Embargo	Embargo		
	DENCIN AIRMAN	- Embargo	1
	The state of the s	□ Voluntary Disposal	

Massachusetts Department of Public Health Division of Food and Drugs FOOD ESTABLISHMENT INSPECTION REPORT

Lawrence Board of Health 200 Common Street Lawrence MA 01840 Tel. (978) 620-3130 Fax (978) 722-9320 Email:

Name: Tarbox Elementary School	Date:02/25/2019	Type of Operation	Type of Inspection				
Address: 59 Alder st	Risk	Food Service Retail	Routine Re-Inspection				
Telephone: 978-975-5983	Level: 2	Residential Kitchen Mobile	Date: 03/07/2019 or After Date:				
Owner:		Temporary	Pre-operation				
Person in Charge(PIC): Libertad	Time: 9:59 am	Caterer Permit No:	Suspect Illness General Complaint Other:				
Inspector: J.Barday	V.50 am	Permit No.	Other				
ach violation checked requires an explanation on the r	arative page(s) a	nd a citation of specif	ic provision(s) violated				
Violations Related to Foodborne Illness Interventions a Violations marked may pose an imminent health hazard and require action as determined by the Board of Health.	and Risk Factors.	Non-comp ☐ Anti-Ch ☐ Tobacc	ollance with: oking 590.009(E)				
FOOD PROTECTION MANAGEMENT	12. Prevention	of Contemination from Ha	nds				
1. PIC Assigned / Knowledgeable / Duties	13. Handwash	Facilities					
EMPLOYEE HEALTH	PROTECTION F	ROM CHEMICALS					
2. Reporting of Diseases by Food Employee and PIC 3. Personnel with Infections Restricted/Excluded		ood or Color Additive					
FOOD FROM APPROVED SOURCE			tentially Hazardous Foods				
4. Food and Water from Approved Source	☐ 16 Cooling Ter		territary ridear dode r oose				
5. Receiving/Condition 6. Tags/Records/Accuracy of Ingredient Statements	☐ 17. Reheating						
7. Conformance with Approved Procedures/HACCP Plans	18. Cooling						
PROTECTION FROM CONTAMINATION	☐ 19. Hot and Co	old Holding					
8. Separation/ Segregation/ Protection	20. Time As a	Public Health Control					
9. Food Contact Surfaces Cleaning and Sanitizing	REQUIREMENT FOR HIGHLY SUSCEPTIBLE POPULATIONS 21. Food and Food Preparation for HSP						
10. Proper Adequate Handwashing 11. Good Hygienic Practices							
11. Good Trygleino Traduces	CONSUMER AL	OVISORY					
Violations Related to Good Retail Practices		Consumer Advisories					
Critical (C) violations marked must be corrected immediately or within 10 days as determined by the Board of Health. Non-critical(N) violations must be corrected immediately or within 90 days as determined by the Board of Health.	To Foodborne and Risk Facto	lated Provisions Rela Illness Interventions ors (Items 1-22):	1				
C N		for Correction:Based o checked indicate violation					
23. Management and Personnel (FC-2)(590.003)		Food Code. This report,					
24. Food and Food Protection (FC-3)(590.004)	by a Board of He	ealth member or its agen	t consititutes an				
25. Equipment and Utensils (FC-4)(590.005) 26. Water, Plumbing and Waste (FC-5)(590.006)		rd of Health. Failure to co					
26. Water, Plumbing and Waste (FC-5)(590.006) 27. Physical Facility (FC-6)(590.007)		rt may result in suspensi hment permit and cessa					
28. Poisonous or Toxic Materials (FC-7)(590.008)		perations. If aggrieved by					
29. Special Requirements (590,009)		hearing. Your request m					
30, Other		the Board of Health at t	he above address				
*SS S;590InspectForm9-14.doc		f receipt of this order. -INSPECTION: 03/07	72019 or After				
-00 O'TOOR ISharefu of it to Left the	DATE OF NE	-11101 2011011.00/01	.2010 017(10)				
		\rightarrow	X				
Inspector	PR	-					
		, the	Page 1 of 2				

Establishment: Tarbox	Elementary School Date: 02/25/2019 Page 2 of
,	DESCRIPTION OF VIOLATION
Fail Code	
6.501.111*	OBSERVATION: Observed evidence of mice and what appears to be mice droppings in back wall near dry storage. REGULATION: 362 Controlling Pests 6.501.111*, The presence of insects, rodents and pests shall be controlled to minimize their presence by *routinely inspecting incomming shipments of food and supplies *routinely inspecting the premises for evidence of pests *using methods, if pests are found, such as trapping devices or approved means *eliminating harborage conditions.
3.304.16(A)(B)	OBSERVATION: Observed food items less than 6 inches above the floor insid walk-in freezer. REGULATION: 57 Clean Tableware/Refills 3.304.16(A)(B), Food Employees and consumers shall not use soiled tableware or self-service articles to provide second portions or refills.
6.301.14	OBSERVATION: Observed no signage in handsink. REGULATION: 325 Handwashing Signage 6.301.14, A sign or poster that notifies food employees to wash their hands shall be provided at all handwashing lavatories used by food employees.
Discussion	Observed cheese in back reach in at 38F. Milk in front reach in at 37F/ milk in student milk case at 36F. Observed chicken patty from oven at 197F. Quant sanitizer at 250ppm. Frozen foods were frozen. Food thermometer and secondary thermometer were available. Allergen poster was available. Facility has records of all the students with allergies. Certifications were in compliance.
9.001	Correct critical violations immediately; non-criticals within 10 days. Correct all violations in entirety and maintain. Train and supervise staff. Failure to correct all violations and maintain corrections may result in administrative action and or fines. The text in this report is an unofficial version of the state regulations. Official version of the state regulations may be found at www.mass.gov/dph/fpp or by contacting the State House Book Store.
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Lawrence Board of Health 200 Common Street, Lawrence MA 01840 Tel. (978) 620-3130 Fax (978) 722-9320 Email: BOH@Lawrence.gov

Food Establishment Inspection Report

Name: Tatbox School	Inspection Date: 03/21/2019	Number of Priority and Priority	ı l
Address: 59 Alder St	Time In/Out: 12:32 pm / 12:49 am	Foundation Violation(s):	
Phone: 978-975-5983	Permit No.:	Number of Repeat P and PF	
Email:	Risk Category: 2 HACCP: No	Violation(s):	<u>'</u>
Owner:	Type of Operation: Food Service		_
Person-in-charge: Libertad Gomez	Type of inspection: Routine	Previous Inspection Date: 02/25/20	19
Inspector: c.hudson	Date of Re-Inspection:		
FOODBORNE ILLNESS RISK FACT	TORS AND PUBLIC HEALTH II erved N/A = not applicable COS = correcte	NTERVENTIONS	

Compliance Status	IN OUT N	VA N/O COS R	Compliance Status		1	N/O COS
Supervision	17.6 18 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	50, 20	Protection from Contami	natio	on 📑	
1 Person-In-Charge present,	In		15 Food separated and protected	ln		
demonstrates knowledge, and			16 Food contact surface; cleaned	In		
performs duties	1		and sanitized			
2 Certified Food Protection Manager	in		17 Proper disposition of returned,	In		
Employee Health	· · · · · · · · · · · · · · · · · · ·		previously served, reconditioned			
3 Management, food employee and			and unsafe food		1	
conditional employee; Knowledge,			Time/Temperature Control	for S	Safety	/ -
responsibilities, and reporting			18 Proper cooking times & temperatures			
4 Proper use of restriction and exclusion	in		19 Proper reheating procedures for hot			n/o
5 Procedures for responding to vomiting			holding			
and diamheal events			20 Proper cooling time and temperature			n/o
Good Hygienic Practic	es		21 Proper hot holding temperature	ln		
6 Proper eating, tasting, drinking, or	In		22 Proper cold holding temperature	In		
tobacco use			23 Proper date marking and disposition	In		
7 No discharges from eyes, nose and	In		24 Time as a Public Health Control		n/a	
mouth		11.0	Consumer Advisory			
Preventing Contamination by	Hands		25 Consumer advisory provided for raw/		n/a	
8 Hands clean and properly washed	in		under cooked food			1
9 No bare hand contact with RTE food	In		Requirements for Highly Suscepti	ole F	opul	ations
10 Adequate handwashing sinks properly	In		26 Pasteurized foods used; prohibited	In		
supplied and accessible			foods not offered			
Approved Source			Food/Color Additives and Toxic	Sul	ostan	ces
11 Food obtained from source			27 Food additives; approved and	in		4.00
12 Food received at proper temperature		n/o	properly used			
13 Food received in good condition, safe,	In	(A)	28 Toxic substances properly identified,	In		
and unadulterated] "" [stored and used	1		
		n/a	Conformance with Approved	Proc	edur	es
14 Required records available, shellstock		ll'a	29 Compliance with variance/specialized			a
tags, parasite destruction	Raced o	an Inspection	process/HACCP plan			
OFFICIAL ORDER FOR CORRECTION:	to 105 CA	JIP 500 000 and	applicable sections of 2013 FDA Food Code. This rep	ort, w	hen sig	ned
today, the items marked OUT indicated violations	io ion ou	in Arder of the D	pard of Health. Fallure to correct violations cited in this	ocen a	rt mav	result in
below by a Board of Health member of its agent col	nounit	ri operation of f	ood establishment operations. If you are subject to a n	atice	of sust	ension,
suspension or revocation of the food establishment	pennit an	nd a boadna bef	ore the board of health in accordance with 1830 MR	90.01	5(B).	-
	TAY reque	er a nearing ber		_	- (-).	0
Inspector:			Person In Charge:	- C	1	40
					De	go 1 d

Food Establishment Inspection Report

MoJIN Solutions, LLC

Establishment: Tatbox School	•	Date: 03/21/2019	Page 2 of 3
GOOD RETAIL PRACTICE	S AND MASSACHU	SETTS-ONLY SECTION	
IN = in complaince OUT = out compliance N/O = not obs	served N/A = not applicable	COS = corrected on-site R = reper	t violation

								τ			
	Compliance Status	IN O	UT N/A	N/O C	OS R		Compliance Status	IN	OUT N/	A N/O	cos
	Safe food and Wate	-		1 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2		48	Warewashing facilities: installed,		2.0		
30	Pasteurized eggs used where	In		5.7			maintained, and used; test strips		93		
	required			1		49	Non-food contact surfaces clean		-	14.12	
31	Water and ice from approved source	8			П		Physical Facilities		A	/- ·	
32	Variance obtained for specialized		n/a	1.33		50	Hot and cold water available;	1,			
	processing methods			العراق	11		adequate pressure			18:21	
	Food temperature co	ntrol		Single C		51	Plumbing installed; proper			or way	
	Proper cooling methods used;			n/o			backflow devices	1		* X2	
	adequate equipment for				Ш	52	Sewage and waste water properly	3	3747 E - 5		
	temperature control				Ш		disposed				
34				n/o	\dashv	53	Toilet features; properly,	1 :	1		
• •	holding				-		constructed supplied, and cleaned				
35	Approved thawing methods used	A S		n/o	\dashv	54	Garbage and refuse properly	3	100		
	Thermometer provided and accurate		25	14	\dashv		disposed; facilities maintained	3	3		
	Food dentification	100	1000	42.2	4.76	55	Physical facilities installed,		27.5	, ,	
	Food properly labeled: original						maintained, and clean				
٠.	container					56	Adequate ventilation and lighting,	4:.	.5		
100	Prevention of Food Cont	amin	ation				designated areas used				
	Insects, rodents, and animals not		ut	Nov.	Ir	100	Massachüsetts Requiren	ents	57.		-7
00	present		10				Anti-choking procedures in food	7		n/o	1
30	Contamination prevented during	100	out				service establishment				
55	food preparation, storage and	100				M2	Food allergen awareness			n/o	
	display					МЗ				n/c)
40	Personal deanliness		.;			M4	Mobile Food Operation			n/c	×
41	Wiping cloths: properly used and		27	15,6	\top	MS				n/c	
71	stored	3.77	10.00	35		ME				n/c	k
12	Washing fruits and vegetables		33			M7				n/c	
**.	Proper Use of Utens	ile ·		122-4		1	Breakfast Operation				
43				TT		M				n/c	2
44	1.41	1:-	- 1		+	{ ``	Operation				
44	property stored, dried, and handled		. 7	3.1		MS				n/c	
46	Single-use/single-service articles:	100	37 C			{ <i>"</i> "`	Program				
43	properly stored and used	- 70				NA.	10 Leased Commercial Kitchen		1	n/c	0
16	Gloves used properly	YE (1.5		+	-	I1 Innovation Operation	-	1	n/c	
	Utensils, Equipment and V	/ondi	ng.				Local Requirements		+		
			i ig		· ` ' '	1		T		n/e	-
4/	Food and non-food contact surfaces	17						+		n/a	
	cleanable, properly designed,	7.3		+						10,	٦
	constructed and used	1	1	1.9					1		
		1	54. 19.								

Page 3 of 3

Date: 03/21/2019

Establishment: Tatbox	School Date: 03/21/2019 Page 3 of
ail Code	DESCRIPTION OF VIOLATION
5-501.111-Pf	OBSERVATION: Observed droppings by double door refrigerator near serving line. Contact pest control company for service. REGULATION: Pests, free of
-305.11	OBSERVATION: Freezer/ food is served on wire racks; this makes it impossible to sweep floor. Food needs to be stored off the floor by 6" to protect food from sweeping and mopping. REGULATION: Storage, Food-Preventing Contamination from the Premises
Discussion	Reviewed cook log; today is missing. PIC/cook stated meat pies cooked to 168F. Corn held 140F, milk in chest 36, milk in refrigerator 35F.
-201.11 P 	OBSERVATION: Compliance with Food Law & Private Home

Inspectional Services Department, City of Lawrence, Massachusetts

BOARD OF HEALTH TOBACCO CONTROL PROGRAM TEL: 978-620-3130 FAX: 978-722-9320

PICs Signature:



PUBLIC HEALTH
CODE ENFORCEMENT
BUILDINGS
WEIGHTS AND MEASURES

OOD ESTABLISHMENT, INSPECTION REPORT			T
Name Up Academy / Leonard School	Date 3	Type of Operation(s) Food Service	Type of inspection
Address (c) Atlan Sheet	Risk	Retail Residential Kitchen	Re-inspection Previous Inspection
CO PAPA OFFICE	Level	Mobile	Date:
110 110 0102	HACCP Y/N	☐ Temporary ☐ Caterer	Pre-operation Suspect Illness
Owner LPS.	Time / 1:450	Bed & Breakfast	General Complaint
Person-in-Charge (PIC) Theress hitzsimmons	In: // . / . /	Permit No. 337/18	☐ HACCP
Inspector & that is A Tray (a) helt	Out:	, , _	1.5
Each violation checked requires an explanation on the name	auve page(s) a	Non-co	empliance with:
Violations Related to Foodborne Illness Interventions and Items) Violations marked may pose an imminent health hazard and recorrective action as determined by the Board of Health.		Tohacco	590.009 (F)
FOOD PROTECTION MANAGEMENT	<u> </u>	ention of Contamination from	ı Hands
☐ 1. PIC Assigned/Knowledgeable/Duties	☐ 13. Hand	lwash Facilities	
EMPLOYEE REALTH	PROTECTION	N FROM CHEMICALS	•
2. Reporting of Diseases by Food Employee and PIC	☐ 14. Аррг	oved Food or Color Additive	s
3. Personnel with Infections Restricted/Excluded	☐ 15. Toxic	c Chemicals	
FOOD FROM APPROVED SOURCE	ТІМЕЛТЕМРЕ	RATURE CONTROLS (Potent	ially Hazardous Foods)
4. Food and Water from Approved Source	☐ 16. Cool	king Temperatures	
5. Receiving/Condition	☐ 17. Rehe	eating	
6. Tags/Records/Accuracy of Ingredient Statements	☐ 18. Cool	ling	
7. Conformance with Approved Procedures/HACCP Plans	_	and Cold Holding	
PROTECTION FROM CONTAMINATION		e as a Public Health Control	
8. Separation/Segregation/Protection		ENTS FOR HIGHLY-SUSCEPT	
9. Food Contact Surfaces Cleaning and Sanitizing	☐ 21. Foo	d and Food Preparation for I	HSP
10. Proper Adequate Handwashing	CONSUMER	R ADVISORY	" !
11. Good Hygienic Practices		ting of Consumer Advisories	7.4
Violations Related to Good Retail Practices (Blue Items) Critical (C) violations marked must be corrected immediately or within 10 days as determined by the Board of Health. Non-critical (N) violations must be corrected immediately or within 90 days as determined by the Board of Health. 23. Management and Personnel (FC-2)(590.003) 24. Food and Food Protection (FC-3)(590.004) 25. Equipment and Utensils (FC-4)(590.005) 26. Water, Plumbing and Waste (FC-5)(590.006) 27. Physical Facility (FC-6)(590.007) 28. Poisonous or Toxic Materials (FC-7)(590.008) 29. Special Requirements (590.009) 30. Other	To Food and Risk Official (today, the 590,000/by a Boa order of totted in the food establish have a nit and subrevithin 100 an	rd of Health member or it the Board of Health. Failu his report may result in su establishment permit and ment operations. If aggni oht to a hearing. Your rec	ased on an inspection violations of 105 CMR report, when signed below its agent constitutes an are to correct violations as apension or revocation of a cessation of food eved by this order, you quest must be in writing alth at the above address
	int; CS A	Da	· · · · · · · · · · · · · · · · · · ·
Inspector's Signature:	TIOSA	TINA	— I . D

Page: Leonard School Date: 7/2/18 Establishment Name: OP Academy

Corrective Action Required U Voluntary Compilance Re-Inspection Scheduled Embargo D Februso	Item Code No. Reference	nce R - Red Item	DESCRIPTION OF VIOLATION OF CORRECTION PLEASE PRINT CLEARLY	Verified
Corrective Action Required South Canal Delegation Connection Scheduled Re-Inspection Scheduled Embargo Embargo Solumbary Disposal			Dolottens	
Corrective Action Required A Mal Condition Required A Mal Condition Required A Mal Condition Required A Mal Condition Required Behavior			ocal conolit	
Corrective Action Required Oracle Cand Cand Control Re-Inspection Scheduled Embargo Dening Disposal				
Corrective Action Require Soc Tick Millings Ku. Co. Corrective Action Require Soc Tick Conditions Require In the Inspection Scheduled In Embargo In Voluntary Disposal				
Soc the Military Know Corrective Action Required Corrective Action Required Corrective Action Required Control Compliance Canal Control Compliance Canal Control Control Compliance Canal Control Cont				
Corrective Action Required And Cand Cand Compliance Re-Inspection Scheduled				
Corrective Action Required Control Control Compliance Re-Inspection Scheduled Embargo Poluntary Disposal P				
Corrective Action Required Confective Action Required Confective Compliance Confection Compliance Confection Compliance Confection Compliance Confection Compliance Confection C				
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Corrective Action Required South Canalisa Market Compliance Order Canalisa Market Compliance The Canalisa Compliance				
Corrective Action Required Social Conformation Compliance Corrective Action Required Corrective Action Representation				
Soft Care Milliam Kund Corrective Action Required Care Care Compliance Description Scheduled Description Sched				
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Soctock Conditions Know Corrective Action Required Conditions Compliance Conditions Compliance Rection Scheduled Embargo				
Corrective Action Required O Wal Canal Scheduled Re-Inspection Scheduled Embargo				
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Sontine Aution Required Orrective Action Required Orrective Action Required Orrective Action Required Orrective Action Required Orrective Action Required Orrective Action Required				
Corrective Action Required Order Candle Can				
OURSELVER & MCC CANCLICATED Note	Discussion	With Person in Cha	Sont the Fillips Know	on M
☐ Re-Inspection Scheduled ☐ Embargo	A A		elver and conducted	
□ Embargo	1 1			

Massachusetts Department of Public Health

Division of Food and Drugs

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Lawrence Board of Health 200 Common Street Lawrence MA 01840 Tel. (978) 620-3130 Fax (978) 722-9320

Page 1 of 2

FOOD ESTABLISHMENT INSPECTION REPORT Emali: BOH@Lawrence.gov Type of Inspection Type of Operation Date:02/13/2019 Up Academy Lenonard School Name: Routine **▼** Food Service Re-Inspection Risk 60 Allen St Retail Address: Level: Date: 02/23/2019 or After 2 Residential Kitchen 978-975-5962 Telephone: Date: Mobile Pre-operation Temporary Owner: Suspect Illness Caterer General Complaint Permit No: Time: Person In Charge(PIC): Jomanis Pena Other: 11:36 am Permit No. Other_ Inspector: J.Barday Each violation checked requires an explanation on the narative page(s) and a citation of specific provision(s) violated Non-compliance with: Anti-Choking 590.009(E) Violations Related to Foodborne Illness Interventions and Risk Factors. 590.009(F) Tobacco Violations marked may pose an imminent health hazard and require immediate corrective 590.009(G) Allergen Awareness action as determined by the Board of Health. 12. Prevention of Contemination from Hands FOOD PROTECTION MANAGEMENT 13. Handwash Facilities 1. PIC Assigned / Knowledgeable / Duties PROTECTION FROM CHEMICALS **EMPLOYEE HEALTH** 2. Reporting of Diseases by Food Employee and PIC 14, Approved Food or Color Additive 3. Personnel with Infections Restricted/Excluded 15. Toxic Chemicals FOOD FROM APPROVED SOURCE TIME/TEMPERATURE CONTROLS(Potentially Hazardous Foods) 4. Food and Water from Approved Source ☐ 16 Cooling Temperatures 5. Receiving/Condition 17. Reheating 6. Tags/Records/Accuracy of Ingredient Statements 7. Conformance with Approved Procedures/HACCP Plans 18. Cooling 19. Hot and Cold Holding PROTECTION FROM CONTAMINATION 20. Time As a Public Health Control 8. Separation/ Segregation/ Protection 9. Food Contact Surfaces Cleaning and Seritizing REQUIREMENT FOR HIGHLY SUSCEPTIBLE POPULATIONS 10. Proper Adequate Handwashing 21. Food and Food Preparation for HSP 11. Good Hygienic Practices CONSUMER ADVISORY 22, Posting of Consumer Advisories Violations Related to Good Retail Practices Critical (C) violations marked must be corrected immediately Number of Violated Provisions Related or within 10 days as determined by the Board of Health. To Foodborne Illness Interventions Non-critical(N) violations must be corrected immediately or and Risk Factors (Items 1-22): within 90 days as determined by the Board of Health. Official Order for CorrectionBased on an inspection today, the items checked indicate violations of 105 CMR (FC-2)(590,003) 23. Management and Personnel 590.000/federal Food Code. This report, when signed below (FC-3)(590,004) 24. Food and Food Protection by a Board of Health member or its agent constitutes an (FC-4)(590.005) 25. Equipment and Utensils order of the Board of Health, Failure to correct violations (FC-5)(590.006) 26. Water, Plumbing and Waste cited in this report may result in suspension or revocation of (FC-6)(590.007) 27. Physical Facility the food establishment permit and cessation of food (FC-7)(590.008) 28. Poisonous or Toxic Materials establishment operations, if aggrieved by this order, you (590,009)29. Special Requirements have a right to a hearing. Your request must be in writing 30. Other and submitted to the Board of Health at the above address within 10 days of receipt of this order. DATE OF RE-INSPECTION: 02/23/2019 or After FSS S:590inspectForm6-14.do inspector

ã,

	DESCRIPTION OF VIOLATION
Fail Code	
6.301.14	OBSERVATION: Observed no signage on handsink. REGULATION: 325 Handwashing Signage 6.301.14, A sign or poster that notifies food employees to wash their hands shall be provided at all handwashing lavatories used by food employees.
509.009(G)(3)*	OBSERVATION: PIC was not about to provide allergen certification. To be available during re-inspection. REGULATION: 397 Allergens/Demo of Training 509:009(G)(3)*, One PIC has obtained allergen certification. The certified PIC ensures employees are properly trained in food allergy awareness as it relates to their assigned duties. Approved vendor contact information: Berkshire Health 413-447-2417, Compu Works 781-224-1113, MRA 508-303-9905.
3.305.11	OBSERVATION: Observed milk in double door refrigerator floor. Discussed with PIC using food grade shelves to keep all food items 6 inches off the floor. REGULATION: 59 Contamination from Premises 3.305.11, Food shall be protected from contamination by storing food in a clean, dry location; not exposed to splash, dust and is a minimum of 6 inches off the floor.
3.306.11	OBSERVATION: Observed no food guard on service hot holding line. Discussed with PIC that cross-contamination can occur when student pass by. REGULATION: 63 Protection/Food Display 3.306.11, Except for nuts in shell and whole fruits/vegetables food on display shall be protected from contammination by the use of packaging, counter, service line, food guards, display case or other effective means.
Discussion	Observed pizza/ hot holding at 180F. Cheese in double door refrigerator at 39F/ milk at 40F. Observed sanitizer at 200ppm. Frozen foods were frozen. No evidence of pests. Observed no accumulation on equipments and floor. Allergen statement was available. CFFM certification was in compliance.
9.001	Correct critical violations immediately; non-criticals within 10 days. Correct all violations in entirety and maintain. Train and supervise
3.001	staff. Failure to correct all violations and maintain corrections may result in administrative action and or fines. The text in this report is an unofficial version of the state regulations. Official version of the state regulations may be found at www.mass.gov/dph/fpp or by contacting the State House Book Store.
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Massachusetts Department of Public Health Division of Food and Drugs - FOOD ESTABLISHMENT-INSPECTION REPORT

Lawrence Board of Health 200 Common Street Lawrence MA 01840 Tel. (978) 620-3130 Fax (978) 722-9320 Email: BOH@Lawrence.gov

Name: Up Academy Lenonard School@	Date:02/27/2019 Type of Operation Type of Inspection
Address: 60 Allen St	Risk Retail Routine
Telephone: 978-975-5962	Level: 2 Residential Kitchen Date: Date:
Owner:	Temporary Pre-operation Caterer Suspect Illness
Person in Charge(PIC): Jomaris Bena	Time: Permit No: General Complaint
Inspector, c.hudson	10:01 am Permit No. Other. Other
Each violation checked requires an explanation on the r	narative page(s) and a citation of specific provision(s) violated
Violations Related to Foodborne Illness Interventions a Violations marked may pose an imminent health hazard and require action as determined by the Board of Health.	Non-compliance with: And Risk Factors. Non-compliance with: Anti-Choking 590.009(E)
FOOD PROTECTION MANAGEMENT	12. Prevention of Contemination from Hands
1. PIC Assigned / Knowledgeable / Duties	13. Handwash Facilities
EMPLOYEE HEALTH	PROTECTION FROM CHEMICALS
2. Reporting of Diseases by Food Employee and PIC	14, Approved Food or Color Additive
3. Personnel with Infections Restricted/Excluded	15. Toxic Chemicals
FOOD FROM APPROVED SOURCE	TIME/TEMPERATURE CONTROLS(Potentially Hazardous Foods)
4. Food and Water from Approved Source 5. Receiving/Condition	16 Cooling Temperatures
6. Tags/Records/Accuracy of Ingredient Statements	17. Reheating
7. Conformance with Approved Procedures/HACCP Plans	18. Cooling
PROTECTION FROM CONTAMINATION	19. Hot and Cold Holding
8. Separation/ Segregation/ Protection 9. Food Contact Surfaces Cleaning and Sanitizing	20. Time As a Public Health Control
10. Proper Adequate Handwashing	REQUIREMENT FOR HIGHLY SUSCEPTIBLE POPULATIONS
11. Good Hygienic Practices	21. Food and Food Preparation for HSP
Violations Related to Good Retail Practices	CONSUMER ADVISORY
Critical (C) violations marked must be corrected immediately	22. Posting of Consumer Advisorles
or within 10 days as determined by the Board of Health.	Number of Violated Provisions Related To Foodborne Illness Interventions
Non-critical(N) violations must be corrected immediately or	To Foodborne Illness Interventions and Risk Factors (Items 1-22):
within 90 days as determined by the Board of Health.	Official Order for Correction Based on an inspection
23. Management and Personnel (FC-2)(590.003)	today, the items checked indicate violations of 105 CMR
24. Food and Food Protection (FC-3)(590.004)	590.000/federal Food Code. This report, when signed below by a Board of Health member or its agent consititutes an
25. Equipment and Utensils (FC-4)(590.005)	order of the Board of Health. Failure to correct violations
26. Water, Plumbing and Waste (FC-5)(590.006) 27. Physical Facility (FC-6)(590.007)	cited in this report may result in suspension or revocation of
28. Poisonous or Toxic Materials (FC-7)(590.008)	the food establishment permit and cessation of food establishment operations. If aggrieved by this order, you
29. Special Requirements (590.009)	have a right to a hearing. Your request must be in writing
30. Other	and submitted to the Board of Health at the above address
FSS S.690InspectForm6-14.doc	within 10 days of receipt of this order.
1 Samuel Calling Lange	DATE OF RE-INSPECTION
	O
Inspector	PIC Page 1 of 2

Establishment: Up Academy Lenonard School@

MVALVEN TO STANFO

Date: 02/27/201Page 2 of 2

	Date: 02/2/72017age 2 of 2
Date Verified .	DESCRIPTION OF VIOLATION
Fail Code	
Verified 02/27/19 6.301.14	OBSERVATION: Observed no signage on handsink. REGULATION: 325 Handwashing Signage 6.301.14, A sign or poster that notifies food employees to wash their hands shall be provided at all handwashing lavatories used by food employees.
Verified 02/27/19 509.009(G)(3)*	OBSERVATION: PIC was not about to provide allergen certification. To be available during re-inspection. REGULATION: 397 Allergens/Demo of Training 509.009(G)(3)*, One PIC has obtained allergen certification. The certified PIC ensures employees are properly trained in food allergy awareness as it relates to their assigned duties. Approved vendor contact information: Berkshire Health 413-447-2417, Compu Works 781-224-1113, MRA 508-303-9905.
Verified 02/27/19 3.305.11	OBSERVATION: Observed milk in double door refrigerator floor. Discussed with PIC using food grade shelves to keep all food items 6 inches off the floor. REGULATION: 59 Contamination from Premises 3.305.11, Food shall be protected from contamination by storing food in a clean, dry location; not exposed to splash, dust and is a minimum of 6 inches off the floor.
00.000.00	Observed no food guard on service hot holding line. Discussed with PIC that cross-contamination can occur when student pass by. ****Reinspection*** WO in to replace; has not arrived. Needs to be in for next routine. 63 Protection/Food Display 3.306.11, Except for nuts in shell and whole fruits/vegetables food on display shall be protected from contamination by the use of packaging, counter, service line, food guards, display case or other effective means.
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Lawrence Board of Health 200 Common Street, Lawrence MA 01840 Tel. (978) 620-3130 Fax (978) 722-9320 Email: BOH@Lawrence.gov

Food Establishment Inspection Report

Name: Up Academy Leonard School	Inspection Date: 03/25/2019	Number of Priority and Priority	Λ
Address: 60 Allen St	Time In/Out: 12:07 pm / 12:17 am	Foundation Violation(s);	U
Phone: 978-722-8887	Permit No.:	Number of Repeat P and PF	$\overline{\Delta}$
Email:	Risk Category: 2 HACCP: No	Violation(s):	U
Owner:	Type of Operation: Food Service	· · · · · · · · · · · · · · · · · · ·	
Person-in-charge: Jornaris Bena	Type of Inspection: Routine	Previous Inspection Date:	
Inspector: c.hudson	Date of Re-Inspection:		
FOODBORNE ILLNESS RISK FACT	ORS AND PUBLIC HEALTH IN	NTERVENTIONS	
IN = in complaince OUT = out compliance N/O = not obse			

Compliance Status	INOUT	N/A I	N/O COS R	Compliance Status	1N	OUT N/A	NO COS R
. Supervision				Protection from Contam	inat	ion_	
1 Person-In-Charge present,	In			15 Food separated and protected	ln		
demonstrates knowledge, and	1 1			16 Food contact surface; cleaned	In		
performs duties				and sanitized			
2 Certified Food Protection Manager	In			17 Proper disposition of returned,	In		
Employee Health				previously served, reconditioned	H		
3 Management, food employee and	ln)			and unsafe food			
conditional employee; Knowledge,				Time/Temperature Control	for	Safety	i
responsibilities, and reporting				18 Proper cooking times & temperatures			n/a
4 Proper use of restriction and exclusion	ln			19 Proper reheating procedures for hot	\Box		n/o
5 Procedures for responding to vomiting	In			holding			
and diarrheal events				20 Proper cooling time and temperature			n/o
Good Hygienic Praction	es			21 Proper hot holding temperature	П		n/o
6 Proper eating, tasting, drinking, or	ln			22 Proper cold holding temperature	ln		
tobacco use		-		23 Proper date marking and disposition	In		
7 No discharges from eyes, nose and	In			24 Time as a Public Health Control		n/a	
mouth				Consumer Advisory			
Preventing Contamination by	Hands	•		25 Consumer advisory provided for raw/	П	n/a	
8 Hands clean and properly washed	In			under cooked food			
9 No bare hand contact with RTE food	ln			Requirements for Highly Suscept	le l	Popula	ations
10 Adequate handwashing sinks properly	In			26 Pasteurized foods used; prohibited	In		
supplied and accessible				foods not offered	П		
Approved Source				Food/Color Additives and Toxic	Su	bstand	ces .
11 Food obtained from source	in			27 Food additives; approved and		n/a	
12 Food received at proper temperature			n/o	properly used			
13 Food received in good condition, safe,	ln			28 Toxic substances properly identified,	In		
and unadulterated		ļ		stored and used	Н		
14 Required records available, shellstock		n/a		Conformance with Approved F	roc	edure	s
tags, parasite destruction				29 Compliance with variance/specialized	\Box	n/a	()
OFFICIAL ORDER FOR CORRECTION:	Based on	an i	nspection	process/HACCP plan			
today, the items marked "OUT" indicated violations	to 105 CM	IR 59	o.000 and	applicable sections of 2013 FDA Food Code. This repo	ort, w	hen sign	ed
below by a Board of Health member or its agent cor	stitutes a	n ord	ler of the Bo	ard of Health. Failure to correct violations cited in this	repo	nt may m	esult in
suspens on or revocation of the food establishment	permit and	d ces	ssation of fo	od establishment operations. If you are subject to a no	otice	of suspe	ension,
or non-renewal pursuant to 10° CMR 510.000 you n	nay reque	st a l	hearing befo	ere the board of health in accordance with 105 CMR 59	3 0.01	5(B)	
Inspector:				Person In harge:		77	
JAN TANK	_	~		/Long Call	15		dic
		_			-		

Food Establishment Inspection Report

MoJIN Solutions, LLC

· · · · · · · · · · · · · · · · · · ·		
Establishment: Up Academy Leonard School	Date: 03/25/2019	Page 2 of 3
GOOD RETAIL PRACTICES AND MASS	ACHUSETTS-ONLY SECTIONS	
IN = in complaince OUT = out compliance N/O = not observed N/A = not a	pplicable COS = corrected on-site R = repeal v	iolation

	Compliance Status	INC	OUT N/	A N	<i>1</i> 0,00	SR			Compliance Status	IN	1001	NIA	N/U	
	Safe food and Water	r						48	Warewashing facilities: installed,					
30	Pasteurized eggs used where	In		T		П	L		maintained, and used; test strips					
	required			L				49	Non-food contact surfaces clean					
31	Water and ice from approved source						$ \lceil$		Physical Facilities					
32	Variance obtained for specialized		n/	a	T			50	Hot and cold water available;					
	processing methods						IL		adequate pressure	1	lacksquare	_		
	Food temperature cor	ntro						51	Plumbing installed; proper					
33	Proper cooling methods used;			n	/o				backflow devices	\perp				
	adequate equipment for				i		П	52	Sewage and waste water properly					
	temperature control								disposed	_	 	_		_
34	Plant food properly cooked for hot			In	v/c		$\ \cdot \ $	53	Toilet features; properly,	1				
	holding						\prod		constructed supplied, and cleaned	Ļ	ـــــ	<u> </u>		_
35	Approved thawing methods used			T	Vo.		Ц	54	Garbage and refuse properly					
36	Thermometer provided and accurate						∬		disposed; facilities maintained	+	1	Ļ		
	Food Identification						Ш	55		i				
37	Food properly labeled: original						11		maintained, and clean	丰	\perp	1		
	container					1	Ш	56	Adequate ventilation and lighting;					
	Prevention of Food Cont	amlı	natio	ก					designated areas used	\perp	上	上		
38	Insects, rodents, and animals not			1			ΙĹ		Massachusetts Requirem				,	
·	present			1	_	_	\prod	M1	Anti-choking procedures in food	In	1	}		
39	Contamination prevented during		out				Ш		service establishment	+	+-	-	-	
	food preparation,storage and			Ì				M2	Food allergen awareness	<u>In</u>	丄	4-	_	
	display			\perp	\perp	4	11	МЗ	Caterer		+	\perp	in/o	
40	Personal cleanliness			1	\perp			M4			+	_	In/o	-
41	Wiping cloths: properly used and	\ '					Ц	M5	Temporary Food Establishment	4	\perp	\perp	In/o	-
	stored						Ш	M6		\downarrow	\bot		n/o	-
42	Washing fruits and vegetables						Ш	M7	• • • • • • • • • • • • • • • • • • • •				n/c	1
	Proper Use of Utens	ils							Breakfast Operation		\perp	\bot	╄	
43	In-use utensils properly stored						11	M8	Residential Kitchen: Cottage Food				In/c	1
44	Utensils, equipment and linens:			- 1					Operation	+	+	\perp	_	
	properly stored, dried, and handled							M9	School Kitchen; USDA Nutrition				nic	
45	Single-use/single-service articles:							L	Program	1	1	1	_	
	properly stored and used								0 Leased Commercial Kitchen	\perp	\perp	1	n/c	-
46	Gloves used properly							M1	1 Innovation Operation				n/c	
	Utensils, Equipment and V	end)	ling						Local Requirements		-,-			
47	Food and non-food contact surfaces							L1	Local law or regulation	\perp			n/c	-
	cleanable, properly designed,							L2	Other				n/e	
	constructed and used													
	•													
			سلسيار		\Box		_	L						-

Establishment: Up Academy Leonard School

Fail Code

3-306.11-P

Discussion

Date: 03/25/2019Page 3 of 3 **DESCRIPTION OF VIOLATION** Milk 36F. Sanitizer solution 200ppm. OBSERVATION: Guard on hot unit is missing; working on this. Have fixed/replaced by next inspection.
REGULATION: Protection Food Display-Preventing Contamination by Consumers

Lawrence Board of Health 200 Common Street, Lawrence MA 01840 Tel. (978) 620-3130 Fax (978) 722-9320

Number of Priority and Priority

Number of Repeat P and PF

Foundation Violation(s):

Food Establishment Inspection Report

Name: UP AcademyLeonard School

Address: 60 Allen Street

Phone: 978-975-5916

Email:

Tel. (978) 620-3130 Fax (978) 722: Email: BOH@Lawrence.gov

Owner:			Тур	e of C	peration: Food Service
Person-in-charge: Jomaris Pena			Тур	e of Ir	spection: Routine Previous Inspection Date:
Inspector: O.Llupo			Dat	e of R	e-Inspection:
FOODBORNE ILLNESS RI	SK FA	ACT	OR	A P	ID PUBLIC HEALTH INTERVENTIONS
IN = in complaince OUT= out compliance N/	O = not	obse	rved	N/A	= not applicable COS = corrected on-site R = repeat violation
Compliance Status	INOUT	N/A,N	NO CO	SR	Compliance Status IN OUT IN A NO COS R
Supervision					Protection from Contamination
1 Person-In-Charge present,	ln				15 Food separated and protected n/a
demonstrates knowledge, and		1		11	16 Food contact surface; cleaned In
performs duties				11	and sanifized
2 Certified Food Protection Manager	ln				17 Proper disposition of returned, In
Employee Health					previously served, reconditioned
3 Management, food employee and	ln]	П		Τ.	and unsafe food
conditional employee; Knowledge,					Time/Temperature Control for Safety
responsibilities, and reporting		1	1		18 Proper cooking times & temperatures n/o
4 Proper use of restriction and exclusion	In				19 Proper reheating procedures for hot n/o
5 Procedures for responding to vomiting					holding
and diarrheal events		1 1			20 Proper cooling time and temperature n/a
Good Hygienic Practic	es				21 Proper hot holding temperature In
6 Proper eating, tasting, drinking, or	ln			Т	22 Proper cold holding temperature In
tobacco use	1				23 Proper date marking and disposition In
7 No discharges from eyes, nose and	In			\top	24 Time as a Public Health Control n/a
mouth					Consumer Advisory
Preventing Contamination by	Hand	ds '			25 Consumer advisory provided for raw/ n/a
8 Hands clean and properly washed	ln]			T	under cooked food
9 No bare hand contact with RTE food	In				Requirements for Highly Susceptble Populations
10 Adequate handwashing sinks properly	In				26 Pasteurized foods used; prohibited n/a
supplied and accessible					foods not offered
Approved Source					Food/Color Additives and Toxic Substances
11 Food obtained from source	In				27 Food additives; approved and
12 Food received at proper temperature			n/o		properly used
13 Food received In good condition, safe,	in	1		1	28 Toxic substances properly identified, In
and unadulterated					stored and used
14 Required records available, shellstock		n/a		1	Conformance with Approved Procedures
tags, parasite destruction					29 Compliance with variance/specialized n/a
OFFICIAL ORDER FOR CORRECTION:	Based	on an	Inspe	ction	process/HACCP plan
today, the items marked "OUT" indicated violations	to 105 (CMR 5	90,00	0 and	applicable sections of 2013 FDA Food Code. This report, when signed
					oard of Health. Fallure to correct violations cited in this report may result in
					ood establishment operations. If you are subject to a notice of suspension,
					ore the board of health in accordance with 105 CMR 590.015(B).
Tremostory		_			Dance In Chang
Oztano					Lemaris Pions

inspection Date: 09/04/2019

Permit No.:

Risk Category: ()

Time In/Out: 09:20 am / 10:18 am

HACCP: No

Food Establishment Inspection Report

MoJiN Solutions, LLC

Establishment: UP AcademyLeonard School	Date: 09/04/2019	Page 2 of 3
GOOD RETAIL PRACTICES AND MASSACHU	SETTS-ONLY SECTIONS	
IN = in complaince OUT = out compliance N/O = not observed N/A = not applicable	COS = corrected on-site R = repeat vi	olation

	Compliance Status	IN	OUT	NA	NOC	SK	L.		Compliance Status	I''	1001	1347	1	
	Safe food and Wate	r					7	48	Warewashing facilities: installed,		1			
30	Pasteurized eggs used where			n/a	i	T			maintalned, and used; test strips	_		_		
	required						4	49	Non-food contact surfaces clean	L	_			
31	Water and ice from approved source								Physical Facilities					
32	Variance obtained for specialized			n/a				50	Hot and cold water available;					
	processing methods								adequate pressure	_	<u> </u>	_	_	\sqcup
	Food temperature co	ntro	ol l					51	Plumbing installed; proper					
33	Proper cooling methods used;			n/a	a				backflow devices	1_	_		_	
	adequate equipment for							52	Sewage and waste water properly					
	temperature control								disposed	_	_		_	
34	Plant food properly cooked for hot				n/o			53	Toilet features; properly,		}			1
	holding								constructed supplied, and cleaned	Ļ	-	_	_	
35	Approved thawing methods used			n/a	a			54	Garbage and refuse properly					
36	Thermometer provided and accurate		out				IL		disposed; facilities maintained	L	1	_		
	Food Identification							55	Physical facilities installed,					1
37	Food properly labeled: original						IL		maintained, and clean	\perp	1_		-	
	container		1		1 1		Ш	56	Adequate ventilation and lighting;					1 1
	Prevention of Food Conf	am	inat	tion	1				designated areas used	1		L	_	
38	Insects, rodents, and animals not						IE		Massachusetts Requirem	en	ts	_		
	present			\perp		\perp	\prod	M1	Anti-choking procedures in food				n/c	1
39	Contamination prevented during								service establishment	_	_	_		
	food preparation, storage and				11			M2	Food allergen awareness	\perp		1	n/c	1
	display						\prod	МЗ	Caterer		\perp	1	n/c	-
40	Personal cleanliness							M4	Mobile Food Operation	\perp	1	\perp	n/c	0
41	Wiping cloths: properly used and	Г						M5	Temporary Food Establishment	1			in/o	-
	stored							M6	Public Market; Farmers Market		-	_	n/o	0 .
42	Washing fruits and vegetables						11	М7	Residential Kitchen; Bed-and-				n/e	
	Proper Use of Utens	ils							Breakfast Operation	1		1		
43	In-use utensils properly stored	T	Ţ				$\ \ $	M8	Residential Kitchen: Cottage Food				n/e	0
44	Utensils, equipment and linens:			T					Operation	_	-	1	4	-
	properly stored, dried, and handled	L						M9	School Kitchen; USDA Nutrition				n/c	0
45				T					Program			1	\perp	_
	properly stored and used								Leased Commercial Kitchen				n/	
46	Gloves used properly	T	1			\neg	11	M1	1 Innovation Operation				n/	0
	Utensils, Equipment and V	en	ding]			71		Local Requirements					
47	Food and non-food contact surfaces		Τ	T	-	T	71	L1	Local law or regulation			T	ın/	o
"	cleanable, properly designed,						11	L2	Other				in/	o
	constructed and used													
	F * · · · * · · · · · · · · · · · · · ·												-	
1				1_			_1 \							

Date: 09/04/2019Page 3 of 3

Establishment: UP AcademyLeonard School

Fall Code	DESCRIPTION OF VIOLATION
Discussion	School receives mainly pre-cooked foods. PIC states rice is cooked and occasionally some chicken. Observed one double door refrigerator, one milk refrigerator, and one freezer.
4-204.112	OBSERVATION: No secondary ambient thermometer observed in milk refrigeration unit. REGULATION: Temperature Measuring Devices-Functionality
4-204.112	OBSERVATION: No secondary ambient thermometer observed in hot holding unit. REGULATION: Temperature Measuring Devices-Functionality
Discussion .	Observed opened package date on cheese in double door refrigeration unit. Discussed with PIC to implement USE BY dates that are not to exceed 7 days for ready to eat foods.
9.001	Correct Priority Item and Priority Foundation Item violations immediately Core Item violations within 10 days. Correct all violations in entirety and maintain. Train and supervise staff. Failure to correct all violations and maintain corrections may result in administrative action and or fines. The text in this report is an unofficial version of the state regulations. Official version of the state regulations may be found at www.mass.gov/dph/fpp or by contacting the State House Book Store.
Discussion	Observed milk in milk refrigeration unit at 38F via probe thermometer. Observed cheese in double door refrigerator at 40F via probe thermometer. Observed QT test strips and food thermometer.

Inspectional Services Department, City of Lawrence, Massachusetts V

BOARD OF HEALTH
TOBACCO CONTROL PROGRAM
TEL 978-620-3130

TEL: 978-620-3130 FAX: 978-722-9320



PUBLIC HEALTH
CODE ENFORCEMENT
BUILDINGS
WEIGHTS AND MEASURES

FOOD ESTABLISHMENT INSPECTION REPORT	·
Name Wetherber School	Date Type of Operation(s) (a 37 18 Food Service Type of Inspection [A Routine
Address 15 Newton St.	Risk Retail Re-inspection
Telephone 0/78 - 557 - 2900	Level Residential Kitchen Previous Inspection Date:
Owner D	HACCP Y/N Temporary Pre-operation Suspect Illness
Person-in-Charge (PIC)	
- 10011 TE 1121 TE	Time Bed & Breakfast General Complaint HACCP Other
	narrative page(s) and a citation of specific provision(s) violated.
Violations Related to Foodborne Illness Interventions a Items) Violations marked may pose an Imminent health hazard an corrective action as determined by the Board of Health.	Anti-Choking 590.009 (E) Tobacco 590.009 (F)
FOOD PROTECTION MANAGEMENT	12. Prevention of Contamination from Hands
1 PIC Assigned/Knowledgeable/Duties	☐ 13. Handwash Facilities .
EMPLOYEE HEALTH	PROTECTION FROM CHEMICALS
2. Reporting of Diseases by Food Employee and PIC	14. Approved Food or Color Additives
3. Personnel with Infections Restricted/Excluded	15. Toxic Chemicals
.FOOD FROM APPROVED SOURCE 1. 4. Food and Water from Approved Source	TIME/TEMPERATURE CONTROLS (Potentially Hazardous Foods)
5. Receiving/Condition	☐ 16. Cooking Temperatures
	☐ 17. Reheating
6. Tags/Records/Accuracy of Ingredient Statements	18: Cooling
7. Conformance with Approved Procedures/HACCP Plans PROTECTION FROM CONTAMINATION	☐ 19. Hot and Cold Holding
	20. Time as a Public Health Control
8. Separation/Segregation/Protection	REQUIREMENTS FOR HIGHLY-SUSCEPTIBLE-POPULATIONS (HSP)
9. Food Contact Surfaces Cleaning and Sanitizing	21. Food and Food Preparation for HSP
10. Proper Adequate Handwashing	CONSUMER ADVISORY
11. Good Hygienic Practices	22. Posting of Consumer Advisories
Violations Related to Good Retail Practices (Blue Items) Critical (C) violations marked must be corrected immediately or within 10 days as determined by the Board of Health. Non-critical (N) violations must be corrected immediately or within 90 days as determined by the Board of Health. 23. Management and Personnel (FC-2)(590.003) 24. Food and Food Protection (FC-3)(590.004) 25. Equipment and Utensils (FC-4)(590.005) 26. Water, Plumbing and Waste (FC-5)(590.006) 27. Physical Facility (FC-6)(590.007) 28. Poisonous or Toxic Materials (FC-7)(590.008) 29. Special Requirements (590.009) 30. Other	Number of Violated Provisions Related To Foodborne Illnesses Interventions and Risk Factors (Red Items 1-22): Official Order for Correction: Based on an inspection today, the items checked indicate violations of 105 CMR 590.000/federal Food Code. This report, when signed below by a Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If aggrieved by this order, you have a right to a hearing. Your request must be in writing and submitted to the Board of Health at the above address within 10 days of receipt of this order. DATE OF RE-INSPECTION:
TO THE TOUR	rint: 8 Page of Pages

Date: 10/27/18 Establishment Name: Wetherbee School

01 2

. Page: _

Yes ☐ Re-inspection Scheduled ☐ Emergency Suspension ☐ Employee Restriction/ Exclusion ☐ Emergency Closure Date Verified S Other: Corrective Action Required: ☐ Voluntary Compliance ☐ Voluntary Disposal DESCRIPTION OF VIOLATION / PLAN OF CORRECTION ☐ Embargo PLEASE PRINT CLEARLY Lowallocked いらればい口のの VI DIOPHIONS 4-hen whoolved norselves 1,00ch 0 Discussion With Person in Charge: + C - Critical Item R - Red Item WSDECHBY: Code Reference

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الماد جيود

Viassachusetts Department of Public Health Division of Food and Drugs FOOD ESTABLISHMENT INSPECTION REPORT

Lawrence Board of Health 200 Common Street Lawrence MA 01840

Tel. (978) 620-3130 Fax (978) 722-9320. Email: BOH@Lawrence.gov

Name: Wetherbee Elementary School	Date:02/11/2019	Type of Operation V Food Service	Type of Inspection Routine
Address: 75 Newton St.	Risk Level: 2	Retali Residential Kitchen	Re-Inspection Date: 02/21/2019 or After
Telephone: 978-557-2900		Mobile	Date:
Owner:		Temporary Caterer	Pre-operation Suspect Illness
Person In Charge(PIC): Lison	Time: 11:51 am	Permit No:	General Complaint Other.
Inspector. J.Barclay		Permit No.	Other
Each violation checked requires an explanation on the native violations Related to Foodborne Illness Interventions and Violations marked may pose an imminent health hazard and require action as determined by the Board of Health.	d Risk Factors.	Non-compll ☐ A⊓tf-Cho	ence with: king 590,009(E) 590,009(F)
FOOD PROTECTION MANAGEMENT	12. Prevention	of Contemination from Han	ds
1. PIC Assigned / Knowledgeable / Duties	📘 13. Handwash I	acilities	
EMPLOYEE HEALTH	DE OTEOTION C	mari at Hulau a	
2. Reporting of Diseases by Food Employee and PIC		ROM CHEMICALS .	****
3. Personnel with Infections Restricted/Excluded	14, Approved F15. Toxic Chem	ood or Color Additive icals	
FOOD FROM APPROVED SOURCE	TIME/TEMPERA	TURE CONTROLS(Pote	ntially Hazardous Foods)
4. Food and Water from Approved Source	☐ 16 Cooling Terr		
5. Receiving/Condition 6. Tags/Records/Accuracy of Ingredient Statements	☐ 17, Reheating		
7. Conformance with Approved Procedures/HACCP Plans	18. Cooling		
	19. Hot and Col	d Holding	
8, Separation/ Segregation/ Protection		ublic Health Control	
9. Food Contact Surfaces Cleaning and Sanitizing	DECLUBERCHE	FOR HIGHLY PURCER	TITLE DODLE ATIONS
10. Proper Adequate Handwashing		FOR HIGHLY SUSCEPT ood Preparation for HSP	TIBLE POPULATIONS
11. Good Hyglenic Practices			
	CONSUMER AD		
Violations Related to Good Retail Practices	22. Posting of C	Consumer Advisories	
Critical (C) violations marked must be corrected immediately or within 10 days as determined by the Board of Health.		ated Provisions Relate	
Non-critical(N) violations must be corrected immediately or		liness Interventions	2
within 90 days as determined by the Board of Health.	and Risk Factor		
C N		or Correction Based on a	- 4 4 - 4
23. Management and Personnel (FC-2)(590,003)		ood Code. This report, wh	
24. Food and Food Protection (FC-3)(590.004)		ith member or its agent of	-
25. Equipment and Utensiis (FC-4)(590,005) 26. Water, Plumbing and Waste (FC-5)(590,006)		of Health. Failure to com	
26. Water, Plumbing and Waste (FC-5)(590.006) V 27. Physical Facility (FC-6)(590.007)		may result in suspension	
28. Poisonous or Toxic Materials (FC-7)(590,008)		ment permit and cessation erations. If aggrieved by the	
29. Special Requirements (590.009)	·	earing. Your request mus	
30. Other		he Board of Health at the	
	within 10 days of	receipt of this order.	
S 6:580InspnetForm8-14.065	DATE OF RE-I	ASPECTION: 02/21/20	019 or After
		/ /	
		//	
Inspector	ic A		Page 1 of 2
	170	7	

Date: 02/11/2019 Page 2 of 2

Establishment: Wetherbee Elementary School

/ 3.	DESCRIPTION OF VIOLATION
all Code	
5,301.14	OBSERVATION: Observed no signage in handsink near kitchen office and near hot holding line. REGULATION: 325 Handwashing Signage 6.301.14, A sign or poster that notifies food employees to wash their hands shall be provided at all handwashing lavatories used by food employees.
3,501.16(A)(B)*	OBSERVATION: Observed chicken in hot box unit near serving station at 120F. PIC corrected it on site. Discussed with PIC placing secondary thermometer inside hot boxes. REGULATION: 83 Holding 3.501.16(A)(B)*, PHF's shall be held at 140F or above or 41F and below.
4.204.112	OBSERVATION: Observed no secondary thermometer inside hot box. REGULATION: 141 Thermometers/Secondary 4.204.112, A thermometer shall be located in refrigeration and hot holding units located in the warmest part of the refrigeration unit and the coolest part of the hot food storage unit.
590.009(G)(1)*	OBSERVATION: Observed no allergen poster. REGULATION: 398 Allergens/Poster 590.009(G)(1)*, Food establishments that cook, prepare, or serve food intended for immediate consumption either on or off the premises shall provide a DPH approved poster prominately posted in an employee work area, no smaller than 8.5 by 11 inches, relating to major food allergens. (G) Food Allergy Awareness Requirements. Food establishments that cook, prepare, or serve food intended for immediate consumption either on or off the premises shall comply with the following requirements. no smaller than 8.5 by 11 inches.
Discussion	Observed cheese in walk-in at 39F. Milk in reach in at 40F. Frozen foods were frozen. Quant. sanitizer at 200ppm. Test strips and thermometers were available. No evidence of pests. Hood, slicer, equipment and floor were clean, free of accumulation and good condition. Allergen statement was observed at point of service. Certifications were in compliance.
9.001	Correct critical violations immediately; non-criticals within 10 days. Correct all violations in entirety and maintain. Train and supervise staff. Failure to correct all violations and maintain corrections may result in administrative action and or fines. The text in this report is an unofficial version of the state regulations. Official version of the state regulations may be found at www.mass.gov/dph/fpp or by contacting the State House Book Store.

Massachusetts Department of Public Health livision of Food and Drugs OOD ESTABLISHMENT INSPECTION REPORT

Lawrence Board of Health 200 Common Street Lawrence MA 01840 Tel. (978) 620-3130 Fax (978) 722-9320

	Data 02/07/0040	Type of Operation	Type of Inspection			
Name: Wetherbee Elementary School@	Date:02/27/2019	Food Service	Routine			
Address: 75 Newton St	Risk Level: 2	Retail Residential Kitchen	Re-Inspection Date:			
Telephone: 978-557-2900	4	Mobile	Date:			
Owner:		Temporary Caterer	Pre-operation Suspect Illness			
Person In Charge(PIC): Lison	Time: 10;47am	Permit No:	General Complaint Other:			
Inspector: J.Barday		Permit No.	Other			
ach violation checked requires an explanation on the n Violations Related to Foodborne Illness Interventions a Violations marked may pose an imminent health hazard and requir action as determined by the Board of Health.	and Risk Factors.	Non-complia ☐ Anti-Chok ☐ Tobacco	ince with;			
FOOD PROTECTION MANAGEMENT		of Contemination from Hand	ls.			
1. PIC Assigned / Knowledgeable / Dutles	🔲 13. Handwash	Fadlities				
EMPLOYEE HEALTH	PROTECTION	ROM CHEMICALS	•			
2. Reporting of Diseases by Food Employee and PIC 3. Personnel with Infections Restricted/Excluded	14, Approved F	ood or Color Additive				
FOOD FROM APPROVED SOURCE		TURE CONTROLS(Poter	fially Hazardous Foods			
4. Food and Water from Approved Source 5. Receiving/Condition 6. Tags/Records/Accuracy of Ingredient Statements 7. Conformance with Approved Procedures/HACCP Plans	16 Cooling Ten 17, Reheating 18, Cooling 19, Hot and Co					
PROTECTION FROM CONTAMINATION		Public Health Control				
B. Separation/ Segregation/ Protection 9. Food Contact Surfaces Cleaning and Sanitizing 10. Proper Adequate Handwashing 11. Good Hygienic Practices	REQUIREMENT FOR HIGHLY SUSCEPTIBLE POPULATIONS 21. Food and Food Preparation for HSP					
3	CONSUMER AD	VISORY				
Violations Related to Good Retail Practices Critical (C) violations marked must be corrected immediately or within 10 days as determined by the Board of Health. Non-critical(N) violations must be corrected immediately or within 90 days as determined by the Board of Health. C N 23. Management and Personnel (FC-2)(590.003) 24. Food and Food Protection (FC-3)(590.004) 25. Equipment and Utensils (FC-4)(590.005) 26. Water, Plumbing and Waste (FC-5)(590.006) 27. Physical Facility (FC-6)(590.007) 28. Poisonous or Toxic Materials (FC-7)(590.008) 29. Special Requirements (590.009) 30. Other	Number of Viol To Foodborne and Risk Factor Official Order of today, the items of 590.000/federal Fiby a Board of Hele order of the Board oited in this report the food establishment op have a right to a land submitted to	ated Provisions Related Provisions Related Provisions Related Illness Interventions are (Items 1-22): or Correction Based on a checked indicate violations food Code. This report, whealth member or its agent of the fearth. Failure to correct may result in suspension ment permit and cessation erations. If aggrieved by the hearing. Your request must the Board of Health at the receipt of this order.	on inspection of 105 CMR en signed below constitutes an ect violations or revocation of n of food is order, you t be in writing			
		2				
Inspector	PIC	\wedge	Page 1 of 2			

Date: 02/27/2019Page 2 of 2

	bes Elementary School@ Date: 02/27/2015Page 2 of 2
Date Verified Fail Code	DESCRIPTION OF VIOLATION
Verified 02/27/19	OBSERVATION: Observed no signage in handsink near kitchen office and near hot holding line. REGULATION: 325 Handwashing Signage 6.301.14, A sign or poster that notifies food employees to wash their hands shall be provided at all handwashing lavatories used by food employees.
Verified 02/27/19	OBSERVATION: Observed chicken in hot box unit near serving station at 120F. PIC corrected it on site. Discussed with PIC placing secondary thermometer inside hot boxes. REGULATION: 83 Holding 3.501.16(A)(B)*, PHF's shall be held at 140F or above or 41F and below.
Verified 02/27/19 4.204.112	OBSERVATION: Observed no secondary thermometer inside hot box- REGULATION: 141 Thermometers/Secondary 4.204.112, A thermometer shall be located in refrigeration and hot holding units located in the warmest part of the refrigeration unit and the coolest part of the hot food storage unit.
Verified 02/27/19 590-009(G)(1)*	OBSERVATION: Observed no allergen poster. REGULATION: 398 Allergens/Poster 590.009(G)(1)*, Food establishments that cook, prepare, or serve food intended for immediate consumption either on or off the premises shall provide a DPR approved poster prominately posted in an employee work area, no smaller than 8.5 by 11 inches, relating to major food allergens. (G) Food Allergy Awareness Requirements. Food establishments that cook, prepare, or serve food intended for immediate consumption either on or off the premises shall comply with the following requirements. no smaller than 8.5 by 11 inches.
Discussion	Observed cheese in walk-in at 39F. Milk in reach in at 40F. Frozen foods were frozen. Quant. sanitizer at 200ppm. Test strips and thermometers were available. No evidence of pests. Hood, slicer, equipment and floor were clean, free of accumulation and good condition. Allergen statement was observed at point of service. Certifications were in compliance.
Discussion	***RE-INSPECTION*** ALL VIOLATIONS WERE CORRECTED. OBSERVED HOT DOGS IN HOT HOLDING UNIT AT 155F.
9.004	Violations marked "Verified" have been corrected. Violations not marked "Verified" remain uncorrected. Uncorrected violations are to be corrected immediately. Uncorrected violations may resault in additional Re-inspections and fees, fines and or administrative action including possible suspension of permit. The text in this report is an unofficial version of the state regulations. Official version of the state regulations may be found at www.mass.gov/dph/fpp or by contacting the State House Book Store.

Lawrence Board of Health 200 Common Street, Lawrence MA 01840 Tel. (978) 620-3130 Fax (978) 722-9320 Email:

Food Establishment Inspection Report

Name: Wetherbee School	Inspection Date: 04/01/2019	Number of Priority and Priority
Address: 75 Newton St.	Time In/Out: 10:50 am / 12:11 am	Foundation Violation(s):
Phone: 978-557-2900	Permit No.:	Number of Repeat P and PF
Email:	Risk Category: 2 HACCP: No	Violation(s):
Owner:	Type of Operation: Food Service	
Person-in-charge: Susan	Type of Inspection: Routine	Previous Inspection Date:
Inspector: J.Barclay	Date of Re-Inspection: 04/11/2019 or	After
FOODBORNE ILLNESS RIS	K FACTORS AND PUBLIC HEALTH	INTERVENTIONS
IN = in complaince OUT= out compliance N/0	O = not observed N/A = not applicable COS = correct	oled on-site R = repeat violation

Compliance Status	INOU	TNA!	WO COS R	Compliance Status	IN,	ارِ۳٥٥	ו אא	10,0	OSR
Supervision				Protection from Contami	na	tion			
1 Person-In-Charge present,	In	T		15 Food separated and protected	ĺn				
demonstrates knowledge, and		1 1		16 Food contact surface; cleaned		out			r
performs duties				and sanitized					
2 Certified Food Protection Manager	In			17 Proper disposition of returned,	ſn				
Employee Health				previously served, reconditioned					
3 Management, food employee and	In			and unsafe food					
conditional employee; Knowledge,				Time/Temperature Control	for	\$af	ety		
responsibilities, and reporting				18 Proper cooking times & temperatures					
4 Proper use of restriction and exclusion	ĺn			19 Proper reheating procedures for hot	in				
5 Procedures for responding to vomiting				holding					
and diarrheal events		1 1		20 Proper cooling time and temperature				n/o	
Good Hygienic Practi	ces			21 Proper hot holding temperature	In				
6 Proper eating, tasting, drinking, or	ln			22 Proper cold holding temperature	ĺn				
tobacco use				23 Proper date marking and disposition	In				
7 No discharges from eyes, nose and	ſn			24 Time as a Public Health Control			n/a		
mouth				Consumer Advisory					
Preventing Contamination b	y Han	ds		25 Consumer advisory provided for raw/			n/a		
8 Hands clean and properly washed	In			under cooked food					
9 No bare hand contact with RTE food	In			Requirements for Highly Suscept	ble	Por	ula	tior	S
10 Adequate handwashing sinks properly	In			26 Pasteurized foods used; prohibited	In				
supplied and accessible				foods not offered					
Approved Source				Food/Color Additives and Toxic	; S	ubst	and	es	
11 Food obtained from source	ln			27 Food additives; approved and			n/a		
12 Food received at proper temperature			n/o	properly used		Ι.			
13 Food received in good condition, safe	In			28 Toxic substances properly identified,		out			
and unadulterated				stored and used					
14 Required records available, shellstock		n/a		Conformance with Approved	Pro	ced	ure	s	
tags, parasite destruction				29 Compliance with variance/specialized			n/a		
OFFICIAL ORDER FOR CORRECTION	Based	on an	inspection	process/HACCP plan					
today, the items marked "OUT" indicated violations	to 105	CMR 5	590.000 and	applicable sections of 2013 FDA Food Code. This rep	ort,	when	sign	ed	
				oard of Health. Failure to correct violations cited in this					in
				ood establishment operations. If you are subject to a r					
				fore the board of health in accordance with 105 CMR 5					
Inspector:				Person In Charg				٠	
1 July .				Show Brendl					

Food Establishment Inspection Report

MoJIN Solutions, LLC

Establishment: Wetherbee School		Date: 04/01/2019	Page 2 of 3
. GOOD RETAIL PR	ACTICES AND MASSACHU	SETTS-ONLY SECTIONS	
IN = in complaince OUT = out compllance	I/O = not observed N/A = not applicable	COS = corrected on-site R = repeat vid	plation

	Compliance Status	IN	OUTN	/A I	N/O,CO	3 R		Compliance Status	IN	OUT	WA _I	NO.	COSF
*****	· · · · · · · Safe food and Wate	r					48	Warewashing facilities: installed,					
30	Pasteurized eggs used where	In		Т	T	П		maintained, and used; test strips					
	required					Ш	49	Non-food contact surfaces clean					
	Water and Ice from approved source					Ш		Physical Facilities					
32	Variance obtained for specialized		n	/a	1	П	50	Hot and cold water available;					T
	processing methods					Ш		adequate pressure		Ш		_	
	Food temperature co	ntro	ol				51	Plumbing installed; proper				ł	
33	Proper cooling methods used;	In		П		П		backflow devices				_	
	adequate equipment for			1		Н	52	Sewage and waste water properly					
	temperature control					Ш		disposed	L				
34	Plant food properly cooked for hot				n/o		53	Tollet features; properly,					
	holding					Ш		constructed supplied, and cleaned	\perp				
	Approved thawing methods used				n/o		54	Garbage and refuse properly					
36	Thermometer provided and accurate							disposed; facilities maintained					
	Food Identification						55	Physical facilities installed,					
37	Food properly labeled: original					П		maintained, and clean					
	container			J		П	56	Adequate ventilation and lighting;					
	Prevention of Food Cont	ami	natio	n				designated areas used	L				
38	Insects, rodents, and animals not					П		Massachusetts Requirem	ent	5			
	present			_		Ш	M1	Anti-choking procedures in food	In				
39	Contamination prevented during					$\ \cdot\ $		service establishment	L				
	food preparation, storage and					Ш	M2	Food allergen awareness	in				
	display			\perp		Ш	МЗ	Caterer	上	$oxed{oxed}$		n/o	
40	Personal cleanliness					Ш	M4		L		-	n/o	_
41	Wiping cloths: properly used and					П	M5	Temporary Food Establishment	\perp			n/o	
	stored			╛		Ш	M6	Public Market, Farmers Market	L	_		n/o	
42	Washing fruits and vegetables			\perp		Ш	M7					n/o	
	Proper Use of Utensi	s						Breakfast Operation	_				
43	In-use utensils properly stored						M8	Residential Kitchen: Cottage Food				n/o	
44	Utensils, equipment and linens:							Operation	上				
	properly stored, dried, and handled		<u>.</u>			Ш	. M9.	School Kitchen; USDA Nutrition	lln				-
45	Single-use/single-service articles:			1				Program	L				
	properly stored and used					Ш	M10	Leased Commercial Kitchen				n/o	
46	Gloves used properly						M11	Innovation Operation				n/o	
	Utensils, Equipment and Ve	end	ing					Local Requirements					
47	Food and non-food contact surfaces						L.1	Local law or regulation				In/o	
	cleanable, properly designed,						12	Other				n/o	
	constructed and used			Ì									
		لـــا		_1		لــــــــــــــــــــــــــــــــــــــ			_ـــــــــــــــــــــــــــــــــــــ	ــــــــــــــــــــــــــــــــــــــ		لـــا	

Establishment: Wethe	rbee School Date: 04/01/2019 Page 3 of 3
•	DESCRIPTION OF VIOLATION
ail Code	
4-702.11-P	OBSERVATION: PIC stated they use soapy water and vinegar for cleaning food contact surfaces. Discussed with PIC using food grade sanitizer for sanitizing FCS/counter tops. REGULATION: Sanitized FCS Before Use After Cleaning
7-201.11-P	OBSERVATION: Observed cleaning supplies stored over single service paper goods in dry storage. POISONOUS OR TOXIC MATERIALS shall be stored so they cannot contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLESERVICE REGULATION: Posinous, Toxic Materials, Separation-Storage
Discussion	Observed Milk in milk refrigerator at 36F. Cheese in walk-in observed at 39F. Sausage croissant sandwich hot holding at 139F.
9.001	Correct critical violations immediately; non-criticals within 10 days. Correct all violations in entirety and maintain. Train and supervise staff. Failure to correct all violations and maintain corrections may result in administrative action and or fines. The text in this report is an unofficial version of the state regulations. Official version of the state regulations may be found at www.mass.gov/dph/fpp or by contacting the State House Book Store.
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